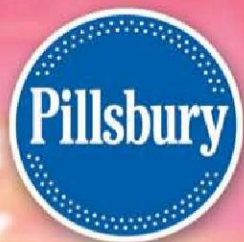


Volume 15, Number 1



Most Requested
RECIPES™

Spring **Get-Togethers**

Showers, reunions & more!

70+
fun recipes

Yum!

Fruit-Topped
Angel Food Cake
Squares, p. 88



**PHOTO OF
EVERY RECIPE**

I'm thinking of a number from one to ten.



TM

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letter from the editor

Who doesn't love a party!? Collect friends, family (and maybe a couple of people you'd like to know better) at your house for an inviting and entertaining experience that includes some wonderful food. Now that's my definition of a great get-together!

"How to do it?" you ask. We have the answer. This issue of our Pillsbury Most Requested Recipes™ includes lots of wonderful recipes for special times. We've also included seven menus that are a great starting point for just about any special occasion. Whether you are planning a baby or bridal shower, a family reunion or a child's birthday party, our menu ideas and recipes will help get you started, or help get you underway toward a fabulous festive gathering.

One of my favorite get-togethers? The Sports Potluck for 12 (p. 48) is a winner. This menu could be served for a guy's night in, prepared ahead and taken to a sports banquet at the end of the school year, or served as an appetizing neighborhood get-together on a Sunday afternoon. The Mother's Day Brunch ideas could also make a delicious Easter brunch menu or simple morning gathering of girlfriends.

Whatever the occasion, whatever the event, we've collected a wonderful assortment of Pillsbury's Most Requested Recipes™ to help you make your get-together great.

Enjoy!

Diane M. Carlson



Blueberry Coffee Cake
with Maple Glaze, p. 32

In this issue »

- 4 Party Planner 101
- 48 Menus
- 95 Nutrition Information
- 96 Index

Look for these symbols

Easy

6 ingredients or less OR ready to cook in 20 minutes or less OR ready to eat in 30 minutes or less.

Low Fat

10 grams of fat or less (main dishes) or 3 grams of fat or less (all other recipes).



contents



p. 32



p. 45

6 Little Bites & Beverages

Start your party with lots of easy appetizers and fresh drink ideas.

28 Out of the Oven

Serve scrumptious coffee cakes and sweet breads to make a morning party special.

40 The Main Event

Set out one of these crowd-pleasing centerpiece main dishes for family and friends.

64 On the Side

Make a “just right” pairing for your main dish with a spring salad or scrumptious side.

MOST REQUESTED RECIPES™



p. 67



p. 85

78 Sweet Perfection

End a great gathering with sweet perfection, a delicious dessert.



ON THE COVER:
Fruit-Topped
Angel Food Cake
Squares, p. 88

Party Planner 101:

How to avoid party planning panic

There's nothing better than a get-together with family and friends, but we all know planning panic may set in. Follow these quick and easy tips to plan your next occasion whether it's a shower, backyard cookout, end-of-the-school-year event or other milestone celebration.

Simple Steps to Success:

Plan – Get out a pencil and paper and write down what kind of get-together you plan to have, who will come, when and where it will be – then, extend invitations by phone or on-line.

Relax – Be a realist about your time and energy. Ask relatives or friends to bring food or order some of the food from the supermarket deli and/or bakery. If possible, make things ahead of time and freeze.

Read – Read all your recipes a couple of weeks in advance to start making shopping and "to-do" lists. Purchase non-perishables several weeks ahead of time.

Simplify – Make detailed "to-do" lists for the week of the party and do a little each day instead of trying to prepare everything at the last minute. Decorate the table on Tuesday. Vacuum the front hall on Thursday. Make the appetizers on Friday.

Enjoy – Don't worry about every little tiny thing the day of the party. Didn't have time to buy fresh flowers? Look around your house for something that could serve as a centerpiece. Don't have enough glasses or plates? Buy clear plastic and save on clean-up time. The point? Enjoy your guests and enjoy the day.

Planning Guide for Fruits, Vegetables and Dips

Here is a handy guide to an approximate amount of fruits and vegetables you need to serve a crowd.

► FRUITS

Allow ½ cup bite-sized pieces per serving

- 18 lb watermelon = 16 cups
- 4 lb pineapple = 5 cups
- 3 lb cantaloupe or honeydew = 4 cups
- 1 pint strawberries, blueberries or raspberries = 2 cups
- 1 lb grapes = 2 cups
- 6 oz kiwifruit = 1 cup

► DIPS

Allow 1 tablespoon per serving

- 1 cup dip = 16 servings

► VEGETABLES

Allow 4 to 6 pieces per serving

- 2 lb broccoli or cauliflower = 30 florets
- 1 lb baby-cut carrots = 65 pieces
- 1 lb celery = 50 (4 x ½-inch) sticks
- 1 pint cherry tomatoes = 25 (1-inch) tomatoes
- 1 pint grape tomatoes = 75 (½-inch) tomatoes
- 1 lb cucumber or 1 lb zucchini (2 medium) = 50 (¼-inch) slices





Amounts of Food to Purchase for Get-Togethers


	TM	SERVING SIZE	25 SERVINGS	50 SERVINGS	100 SERVINGS
MEATS, CHEESES AND BUNS	Ham, turkey, cold cuts (½ oz slices)	2 to 3 oz	3 to 5 lb	7 to 9 lb	14 to 18 lb
	Cheese slices (½ oz slices)	1 to 1 ½ oz	1½ to 2 ½ lb	3 to 5 lb	6 to 10 lb
	Buns	1½ buns*	3 dozen	6 dozen	12 dozen
PREPARED FOODS	Chicken or Potato Salad	½ cup	1 gallon	2 gallons	4 gallons
CONDIMENTS	Mayonnaise	1 to 2 teaspoons	½ to 1 cup	1 to 2 cups	2 to 4 cups
	Mustard	1 teaspoon	½ cup	1 cup	2 cups
	Olives (small or medium)	2 to 3	6 oz	1 lb	2 lb
	Pickles (medium spear)	1	1 quart	2 quarts	4 quarts
CHIPS	Potato chips	1 cup (1 oz)	1 lb 8 oz	3 lb 8 oz	6 lb 8 oz
DESSERTS	Cake	2x2-inch piece	¼ sheet cake (24 pcs.)	½ sheet cake (48 pcs.)	1 sheet cake (96 pcs.)
	Ice Cream	½ cup	1 gallon	2 gallons	4 gallons
BEVERAGES	Coffee	¾ cup (6 oz)	½ lb	1 lb	2 lb
	Punch	½ cup (4 oz)	1 gallon	2 gallons	4 gallons

* This number reflects that some people will eat one; some will eat two.

little bites & beverages

Start your party with lots of easy appetizers and fresh drink ideas.





Cracker Bread Rolls, p. 10
and Orange-Ginger Shrimp
Snacks, p. 11

In this chapter »

p. 27



- 9 Garden Pizza Bites
- 10 Cracker Bread Rolls
- 11 Orange-Ginger Shrimp Snacks
- 12 Crab and Asparagus Dip
- 13 Three-Cheese Party Wheel
- 14 Chunky Guacamole
- 15 Cheesy Bean Dip
- 16 Buffalo-Style Chicken Bites
- 17 Antipasto Jumble
- 18 Cucumber-Dill Stuffed Cherry Tomatoes
- 19 Pizza Pinwheels
- 20 Crescent Nacho Mini Cups
- 21 Chicken Little Stuffed Eggs
- 22 Chicken Feed
- 23 Fruit with Piña Colada Dip
- 25 Strawberry Smoothies
- 26 Frozen White Wine Mar-Grás
- 27 Lemonade Iced Tea
- 27 Cherry Fruit Punch



Garden Pizza Bites

Prep Time: 40 Minutes **Start to Finish:** 1 Hour 40 Minutes

Servings: 30 appetizers

- 1 can (12 oz) Pillsbury® Golden Layers® refrigerated flaky biscuits
- 2 teaspoons cornmeal
- 1 container (8 oz) refrigerated spinach dip
- ½ cup shredded carrots
- ½ cup finely chopped red bell pepper
- 4 green onions, chopped

1. Heat oven to 400°F. Separate dough into 10 biscuits; separate each into 3 layers. Arrange biscuit rounds on 2 ungreased cookie sheets. Sprinkle rounds with cornmeal.

2. Bake 7 to 11 minutes or until golden brown, switching position of cookie sheets halfway through baking. Remove from cookie sheets; place on cooling rack. Cool completely, about 10 minutes.

3. Spread each baked biscuit round with 1½ teaspoons spinach dip. Sprinkle each evenly with carrots, bell pepper and onions. Cover; refrigerate at least 1 hour or until serving time.

Nutrition information per serving:

1 APPETIZER: Calories 50 (Calories from Fat 25); Total Fat 3g (Saturated Fat 0.5g); Cholesterol 0mg; Sodium 170mg; Total Carbohydrate 6g (Dietary Fiber 0g; Sugars 1g); Protein 0g

Cook's Notes »

Instead of the spinach dip, try another flavor such as dill or ranch.

If you prefer, you can use chopped fresh broccoli instead of the bell pepper.

To save time, purchase shredded carrots in the produce department.

Cracker Bread Rolls

Prep Time: 15 Minutes **Start to Finish:** 35 Minutes

Servings: 28 appetizers

- 1 soft cracker bread (16 inch), room temperature
- 4 oz (half 8-oz package) $\frac{1}{3}$ -less-fat cream cheese (Neufchâtel), softened
- 1 tablespoon chopped fresh or 1 teaspoon dried basil leaves
- 1 tablespoon chopped fresh or 1 teaspoon dried oregano leaves

- 4 oz thinly sliced cooked ham
- 12 large spinach leaves, stems removed
- $\frac{1}{2}$ medium red bell pepper, cut into thin bite-size strips

1. Cut cracker bread in half crosswise. In small bowl, mix cream cheese, basil and oregano. Spread half of cream cheese mixture on 1 cracker bread half to within $\frac{1}{4}$ inch of edges.

2. Arrange half of ham slices over cream cheese to within 1 inch of rounded edge. Top with 6 spinach leaves. Starting about 1 inch from straight edge,



arrange half of bell pepper strips in rows parallel to straight edge.

3. Starting with straight edge, roll up tightly. Wrap roll tightly in plastic wrap. Repeat with remaining ingredients to make second roll.

4. Refrigerate rolls until firm enough to slice, at least 20 minutes. Cut rolls into 1-inch-thick slices.

Nutrition information per serving:

1 APPETIZER: Calories 35 (Calories from Fat 10); Total Fat 1g (Saturated Fat 1g); Cholesterol 5mg; Sodium 110mg; Total Carbohydrate 4g (Dietary Fiber 0g; Sugars 1g); Protein 2g



Orange-Ginger Shrimp Snacks

Prep Time: 15 Minutes **Start to Finish:** 35 Minutes

Servings: 15

- ½ cup vegetable oil
- ¼ cup vinegar
- ¼ cup frozen orange juice concentrate, thawed
- 1 tablespoon chopped red onion
- 2 teaspoons grated gingerroot
- ¾ teaspoon crushed red pepper flakes
- 1 lb uncooked deveined peeled medium shrimp
- 5 bamboo skewers (12 inch)

1. In blender, place all ingredients except shrimp and skewers; process until well blended.

2. In large resealable food-storage plastic bag, place shrimp. Pour oil mixture over shrimp; let stand at room temperature 15 minutes to marinate. Soak bamboo skewers in water while shrimp are marinating.

3. Drain shrimp, discarding marinade. Thread shrimp onto bamboo skewers; place on ungreased cookie sheet.

4. Broil 6 inches from heat 3 to 5 minutes, turning once, until shrimp turn pink. With kitchen scissors, cut each skewer into 3 pieces.

Nutrition information per serving:

1 SERVING: Calories 40 (Calories from Fat 20); Total Fat 2g (Saturated Fat 0g); Cholesterol 45mg; Sodium 50mg; Total Carbohydrate 1g (Dietary Fiber 0g; Sugars 0g); Protein 5g

Cook's Note »

Gingerroot is found in the supermarket produce department. Use a microplane grater to grate unpeeled gingerroot. Tightly wrap any leftover fresh gingerroot and freeze for up to 6 months.



Crab and Asparagus Dip

Prep Time: 15 Minutes **Start to Finish:** 40 Minutes

Servings: 11 (2 tablespoons dip and 4 crackers each)

- ½ cup sour cream
- 1 package (8 oz) cream cheese, softened
- 1 can (10.5 oz) Green Giant® very young asparagus spears, drained, chopped
- ½ cup shredded Parmesan cheese (2 oz)
- 2 tablespoons sliced green onions (2 medium)
- 1 teaspoon prepared horseradish
- 1 teaspoon Dijon mustard
- 1 can (6 oz) crabmeat, drained
- ⅓ cup sliced almonds
- 1 package (9.75 oz.) assorted crackers

1. Heat oven to 375°F. In medium bowl, mix sour cream, cream cheese and asparagus. Add cheese, onions, horseradish, mustard and crabmeat; mix well.

2. Spread evenly in ungreased 1-quart baking dish. Sprinkle with almonds.

3. Bake 20 to 25 minutes or until thoroughly heated. Serve warm with crackers or cut-up vegetables..

Nutrition information per serving:

1 SERVING: Calories 140 (Calories from Fat 90); Total Fat 10g (Saturated Fat 4g); Cholesterol 20mg; Sodium 230mg; Total Carbohydrate 8g (Dietary Fiber 0g; Sugars 1g); Protein 5g

Cook's Note »

Prepare the dip and spread it in the casserole several hours in advance; just before serving, top it with almonds and bake as directed.

Three-Cheese Party Wheel

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes

Servings: 20 servings (2 tablespoons spread and 4 crackers each)

- 1 container (8 oz) Swiss almond cold pack cheese food
- 1 container (8 oz) sharp Cheddar cold pack cheese food
- 1 container (8 oz) chives and onion cream cheese spread
- ¼ cup sliced almonds, toasted if desired
- ¼ cup finely chopped fresh parsley
- 1 package (9.75 oz) assorted crackers

1. On sheet of waxed paper, spread Swiss almond cheese into 5-inch round, about ½ inch thick. With small metal spatula, smooth side and top.

2. Evenly spread Cheddar cheese over Swiss cheese; smooth side and top.

3. Evenly spread cream cheese spread over top; smooth side and top to even layers. Sprinkle almonds over top; press in lightly. Press parsley into side of cheese wheel. Serve immediately, or wrap in waxed paper and refrigerate until serving time.

4. To serve, place cheese wheel on serving plate; arrange assorted crackers around cheese.

Nutrition information per serving:

1 SERVING: Calories 180 (Calories from Fat 110); Total Fat 12g (Saturated Fat 7g); Cholesterol 30mg; Sodium 350mg; Total Carbohydrate 12g (Dietary Fiber 0g; Sugars 3g); Protein 7g

Cook's Note »

The cold pack cheese foods come in little plastic containers. Look for them in the dairy case near the other cheese products.





Chunky Guacamole

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 16 servings (2 tablespoons each)

- 2 large avocados (about 1 lb),
pitted, peeled and cubed
- 1 tablespoon fresh lime juice
- $\frac{1}{4}$ teaspoon salt
- Dash ground red pepper (cayenne)
- 1 medium tomato, seeded, chopped
- 1 clove garlic, minced
- 2 tablespoons finely chopped onion
- 1 teaspoon chopped fresh cilantro,
if desired

1. In large bowl, coarsely mash avocados, lime juice, salt and ground red pepper using pastry blender or fork.

2. Reserve 2 tablespoons chopped tomato for garnish. Stir remaining tomato, garlic and onion into avocado mixture. Spoon into serving bowl. Sprinkle top with reserved 2 tablespoons tomato and cilantro. Serve with tortilla chips.

Nutrition information per serving:

1 SERVING: Calories 40 (Calories from Fat 25); Total Fat 3g (Saturated Fat 1g); Cholesterol 0mg; Sodium 40mg; Total Carbohydrate 2g (Dietary Fiber 1g; Sugars 0g); Protein 1g

Cook's Notes »

Use a 6-ounce package frozen avocado dip, thawed, in place of the fresh avocados.

Prepare and add avocados to recipes at the last minute. The flesh of cut avocados darkens when exposed to air. In this recipe, the acidic lime juice deters the darkening.

To keep guacamole from darkening in the refrigerator, press plastic wrap directly onto its surface. Stir before serving.

Cheesy Bean Dip

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes

Servings: 32 servings (1 tablespoon each)

- 1 can (16 oz) Old El Paso® refried beans
- 1 can (4.5 oz) Old El Paso® chopped green chiles
- 2 cups shredded Mexican cheese blend (8 oz)
- ½ medium red bell pepper, chopped
- 1 jalapeño chile, sliced, if desired
- Chopped fresh cilantro, if desired

1. In 9-inch microwavable pie plate, mix beans and green chiles; spread evenly. Cover with microwavable waxed paper. Microwave on High 2 minutes to 2 minutes 30 seconds or until dip is warm.

2. Uncover; sprinkle with cheese. Top with bell pepper and jalapeño chile; cover. Microwave on Medium 3 to 4 minutes longer or until cheese is almost melted. (Lift waxed paper slowly to allow steam to escape.) Pie plate will be hot; carefully remove from

microwave oven. Let dip stand 2 minutes; uncover. Sprinkle with cilantro. Serve with tortilla chips.

Nutrition information per serving:

1 SERVING: Calories 40 (Calories from Fat 20); Total Fat 2g (Saturated Fat 1g); Cholesterol 10mg; Sodium 105mg; Total Carbohydrate 3g (Dietary Fiber 0g; Sugars 1g); Protein 3g

Cook's Notes »

For entertaining, make the dip in a pretty fluted quiche dish or on a decorative, microwavable platter.

To prepare in oven, heat oven to 350°F. In 9- or 10-inch quiche dish or pie plate, mix beans and green chiles; spread evenly. Sprinkle with cheese; top with bell pepper and jalapeño chile. Bake 15 minutes or until cheese is melted.





Buffalo-Style Chicken Bites

Prep Time: 20 Minutes **Start to Finish:** 20 Minutes

Servings: 20 servings

- ¼ cup butter or margarine, melted
- ¼ cup chili sauce
- ¼ cup hot pepper sauce
- 1¼ lb boneless skinless chicken breasts, cut into 1-inch cubes
- 1 cup chunky blue cheese dressing

1. In small bowl, mix butter, chili sauce and hot pepper sauce.

2. In large bowl, mix chicken and half of the chili sauce mixture. In 10-inch nonstick skillet, cook chicken over medium-high heat 8 to 10 minutes, stirring frequently, until well browned and no longer pink in center.

3. Add remaining half of chili sauce mixture; toss to coat. Serve chicken with toothpicks and blue cheese dressing for dipping.

Nutrition information per serving:

1 SERVING: Calories 110 (Calories from Fat 80); Total Fat 8g (Saturated Fat 2g); Cholesterol 25mg; Sodium 200mg; Total Carbohydrate 2g (Dietary Fiber 0g; Sugars 2g); Protein 7g

Cook's Note »

Celery sticks are usually served with Buffalo chicken wings to balance the heat from the hot sauce. Arrange celery sticks on the platter with these spicy chicken bites.

Antipasto Jumble

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes
Servings: 14 servings (½ cup each)

Antipasto

- 1 pint (2 cups) grape tomatoes
- 1 cup fresh baby carrots
- 1 cup pitted kalamata olives
- 6 oz string cheese, cut into ½-inch chunks (about 1 cup)
- 1 jar (7 oz) stuffed large Queen green olives (about 1 cup), drained
- 1 jar (6 oz) Green Giant® whole mushrooms, drained

Marinade

- ¼ cup refrigerated basil pesto
- ¼ cup Italian dressing
- 1 teaspoon grated orange peel
- ½ teaspoon crushed red pepper flakes

1. In large glass or ceramic serving bowl, mix all antipasto ingredients.

2. In small bowl, mix all marinade ingredients until blended. Pour marinade over antipasto; toss well. Refrigerate at least 1 hour or until serving time.

Nutrition information per serving:

1 SERVING: Calories 120 (Calories from Fat 80); Total Fat 9g (Saturated Fat 2g); Cholesterol 10mg; Sodium 540mg; Total Carbohydrate 5g (Dietary Fiber 1g; Sugars 2g); Protein 5g

Cook's Note »

Red pepper flakes are pieces of fried hot chiles. Chili paste, chili sauce and ground red pepper are all made from hot chiles.





Cucumber-Dill Stuffed Cherry Tomatoes

Prep Time: 45 Minutes **Start to Finish:** 2 Hours 45 Minutes
Servings: 24 appetizers

- 24 cherry tomatoes
- 1 package (3 oz) cream cheese, softened
- 2 tablespoons mayonnaise or salad dressing
- $\frac{1}{4}$ cup finely chopped seeded cucumber
- 1 tablespoon finely chopped green onions
- 2 teaspoons chopped fresh or $\frac{1}{4}$ teaspoon dried dill weed

1. Remove stems from tomatoes. To level bottoms of tomatoes, cut thin slice from bottom of each. Starting at stem end and using small spoon or melon baller, carefully hollow out each tomato, leaving $\frac{1}{8}$ -inch shell. Invert tomato shells onto paper towels to drain.

2. In small bowl, mix cream cheese and mayonnaise until blended. Stir in cucumber, onions and dill until mixed.

3. Fill tomato shells with cream cheese mixture; place on serving platter or tray. Cover loosely; refrigerate at least 2 hours or up to 24 hours before serving. Store in refrigerator.

Nutrition information per serving:

1 APPETIZER: Calories 20 (Calories from Fat 20); Total Fat 2g (Saturated Fat 1g); Cholesterol 5mg; Sodium 20mg; Total Carbohydrate 1g (Dietary Fiber 0g; Sugars 1g); Protein 0g

Cook's Note »

To reduce the fat in each serving of these tomatoes by about 1 gram, use nonfat cream cheese and reduced-fat mayonnaise.

Pizza Pinwheels

Prep Time: 20 Minutes **Start to Finish:** 35 Minutes

Servings: 24 servings (1 appetizer and 1 teaspoon sauce each)

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- 2 tablespoons grated Parmesan cheese
- 1/3 cup finely chopped pepperoni (about 1 1/2 oz)
- 2 tablespoons finely chopped green bell pepper
- 1/2 cup shredded Italian cheese blend (2 oz)
- 1/2 cup pizza sauce (from 8-oz can)

1. Heat oven to 350°F. Spray cookie sheet with cooking spray. Unroll dough and separate into 4 rectangles; firmly press perforations to seal. Sprinkle Parmesan cheese, pepperoni, bell pepper and Italian cheese blend over each rectangle.

2. Starting with one short side, roll up each rectangle; press edge to seal. With serrated knife, cut each roll into 6 slices; place cut side down on cookie sheet.

3. Bake 13 to 17 minutes or until edges are golden brown. Meanwhile, heat pizza sauce. Immediately remove pinwheels from cookie sheet. Serve warm with warm pizza sauce for dipping.

Nutrition information per serving:

1 SERVING: Calories 60 (Calories from Fat 30); Total Fat 3g (Saturated Fat 1g); Cholesterol 5mg; Sodium 200mg; Total Carbohydrate 5g (Dietary Fiber 0g; Sugars 2g); Protein 2g



Crescent Nacho Mini Cups

Prep Time: 20 Minutes **Start to Finish:** 45 Minutes

Servings: 24 appetizers

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- ½ cup hot bean dip with jalapeño peppers (from 9-oz can)

- ¼ cup Old El Paso® chopped green chiles (from 4.5-oz can)
- ¼ cup finely chopped red bell pepper (¼ medium)
- ½ cup finely shredded Colby-Monterey Jack cheese blend (2 oz)
- Guacamole, if desired
- Sliced ripe olives, if desired



1. Heat oven to 350°F. Unroll dough and separate into 4 rectangles; firmly press perforations to seal. Cut each rectangle into 6 squares. Gently press squares into 24 ungreased miniature muffin cups (dough will not completely cover inside of cup; do not press too much).

2. Spoon about 1 teaspoon bean dip into each cup. Top each with ½ teaspoon chiles, ½ teaspoon bell pepper and about 1 teaspoon cheese.

3. Bake 15 to 20 minutes or until edges are deep golden brown. Cool in pan on cooling rack 5 minutes; remove from muffin cups. Garnish each with guacamole and olives.

Nutrition information per serving:

1 APPETIZER: Calories 50 (Calories from Fat 20); Total Fat 2g (Saturated Fat 1g); Cholesterol 5mg; Sodium 170mg; Total Carbohydrate 5g (Dietary Fiber 0g; Sugars 2g); Protein 2g

Cook's Note »

For the best results, we recommend refrigerated dough be kept very cold until it's time to shape it. For this recipe, have your muffin cups, work surface and other ingredients ready to go before removing dough from the refrigerator. Then, try to work quickly so that the dough stays cold.



Chicken Little Stuffed Eggs

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: 8 eggs

- 8 eggs
- 5 drops blue, red or green food color, if desired
- 2 tablespoons mayonnaise
- 1 tablespoon hot dog relish
- Chopped pimientos, if desired

1. Place eggs in medium saucepan; cover with cold water. Bring to a boil. Reduce heat; simmer about 15 minutes. Immediately drain; run cold water over eggs to stop cooking. Peel eggs.

2. In measuring cup or old coffee mug, combine $\frac{1}{2}$ cup water and food color. Dip peeled eggs 1 at a time into mixture for several seconds until of desired color. Pat dry with paper towel.

3. Cut thin slice from wide bottom of each egg so it will stand straight. With small sharp knife, cut off top of each egg about $\frac{1}{3}$ of the way down, either straight across or with small slanted cuts to make a sawtooth edge. Carefully remove top portion; set

aside. With small slender spoon or knife, remove most of yolk from each egg.

4. Add mayonnaise and relish to yolks; mash and mix thoroughly with fork. With small spoon, refill large section of egg with yolk mixture, heaping filling. Place reserved top portion on each egg. Place 2 tiny pimiento pieces on yolk to resemble eyes. Refrigerate 30 minutes or until chilled.

Nutrition information per serving:

1 EGG: Calories 100 (Calories from Fat 70); Total Fat 8g (Saturated Fat 2g); Cholesterol 215mg; Sodium 95mg; Total Carbohydrate 1g (Dietary Fiber 0g; Sugars 1g); Protein 6g

Cook's Note »

Older eggs peel easier than very fresh eggs, so cook eggs that have been in your refrigerator 1 to 2 weeks. To peel a cooked egg, gently crack the shell on a hard surface, then gently roll the egg between your palms to loosen the shell. Peel under cold running water.



Chicken Feed

Prep Time: 5 Minutes **Start to Finish:** 5 Minutes

Servings: 8 servings (¾ cup each)

- 5 cups popped popcorn
- 2 cups candy corn
- 1 package (4.75 oz) shelled sunflower nuts (1 cup)

1. In large bowl, mix all ingredients until mixed. Store tightly covered.

Nutrition information per serving:

1 SERVING: Calories 340 (Calories from Fat 110); Total Fat 12g (Saturated Fat 1g); Cholesterol 0mg; Sodium 180mg; Total Carbohydrate 55g (Dietary Fiber 2g; Sugars 45g); Protein 4g

Cook's Notes »

Candy corn is available in the traditional orange and yellow colors, or in pastels. Use your favorite colors for this fun snack.

For an instant recipe, purchase popped popcorn.

Fruit with Piña Colada Dip

Prep Time: 25 Minutes **Start to Finish:** 25 Minutes

Servings: 15 servings

Dip

- 2 containers (6 oz each) Yoplait® Original 99% Fat Free French vanilla yogurt
- 1 teaspoon rum extract or dark rum
- 3 tablespoons flaked coconut, toasted
- 2 tablespoons finely chopped pineapple

Fruit

- 15 fresh strawberries, halved
- 30 (1-inch) chunks fresh pineapple
- 30 chunks kiwi fruit (about 5 medium)

1. In small bowl, mix yogurt, rum extract and 2 tablespoons of the coconut until blended. Stir in pineapple. Serve immediately, or cover and refrigerate until serving time.

2. To serve, arrange fruit on serving platter. Sprinkle dip with remaining tablespoon toasted coconut.

If desired, garnish with pineapple leaves. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 60 (Calories from Fat 10); Total Fat 1g (Saturated Fat 0g); Cholesterol 0mg; Sodium 15mg; Total Carbohydrate 12g (Dietary Fiber 1g; Sugars 9g); Protein 1g

Cook's Notes »

Use a mini food processor or blender to finely chop the pineapple.

To toast the coconut, arrange on small cookie sheet and bake at 350°F for 2 to 5 minutes, or just until golden. Keep a close watch on the coconut; it scorches easily.

Prepare the dip up to one day in advance; cover and refrigerate. Stir before serving.





Strawberry Smoothies

Prep Time: 5 Minutes **Start to Finish:** 5 Minutes

Servings: 8 servings (1 cup each)

- 4 cups milk
- 1 package (10 oz) frozen strawberries in syrup, partially thawed
- 3 containers (6 oz each) Yoplait® 99% Fat Free French vanilla or strawberry yogurt
- ½ cup strawberry-flavored syrup

1. In blender container, place 2 cups of the milk and the strawberries; blend until smooth and thick.

2. Add yogurt and syrup; blend at low speed until mixed. Pour into pitcher or container. Stir in remaining 2 cups milk until well mixed. Garnish with fresh strawberries, if desired.

Nutrition information per serving:

1 SERVING: Calories 200 (Calories from Fat 25); Total Fat 3g (Saturated Fat 2g); Cholesterol 15mg; Sodium 80mg; Total Carbohydrate 36g (Dietary Fiber 0g; Sugars 33g); Protein 6g

Cook's Notes »

Look for fruit syrups in the grocery store near the ice cream toppings, the pancake syrups or the milk flavoring.

Thaw the strawberries only enough to slightly break them up. Almost-frozen berries make the beverage nice and thick.



Frozen White Wine Mar-Grías

Prep Time: 5 Minutes **Start to Finish:** 24 Hours 5 Minutes
Servings: 24 servings (1 cup each)

- 1 container (64 oz) refrigerated pineapple-orange juice (8 cups)
- 1 bottle (750 ml) regular or nonalcoholic dry white wine
- 1 can (10 oz) frozen margarita mix concentrate, thawed
- 1½ cups brandy
- 4 cans (12 oz each) sour citrus soda

1. In 4-quart resealable plastic container, mix all ingredients except soda until blended. Seal container; freeze 24 hours or until mixture is firm, stirring twice.

2. To serve, spoon about ¾ cup slush mixture into each large margarita glass. Pour about ¼ cup soda over each. If desired, garnish each with lime wedge.

To efficiently use cooler space, freeze the slush in a 2-gallon resealable plastic bag placed flat on a cookie sheet. Frozen flat, the slush will be easy to break up.

Nutrition information per serving:

1 SERVING: Calories 135 (Calories from Fat 45); Total Fat 5g (Saturated Fat 0g); Cholesterol 0mg; Sodium 10mg; Total Carbohydrate 23g (Dietary Fiber 0g; Sugars 22g); Protein 0g

Cook's Note »

Mix sangria and margarita flavors and you have “mar-grías”—a refreshing slushy drink.



Lemonade Iced Tea

Prep Time: 10 Minutes **Start to Finish:** 20 Minutes
Servings: 8 servings (1 cup each)

- 3 cups water
- 4 tea bags
- 1 can (12 oz) frozen lemonade concentrate
- 2 cups cold water
- 8 cups ice cubes
- 8 thin slices lemon

1. In large saucepan, heat 3 cups water to boiling. Remove from heat; add tea bags. Let stand 10 minutes to steep.

2. Remove and discard tea bags. Add lemonade concentrate and cold water; stir to blend. Pour into serving pitcher; add ice cubes and lemon slices.

Nutrition information per serving:

1 SERVING: Calories 85 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 5mg; Total Carbohydrate 21g (Dietary Fiber 0g; Sugars 18g); Protein 0g

Cook's Note »

Tie the tea bags' strings together; they'll be easy to remove.



Cherry Fruit Punch

Prep Time: 15 Minutes **Start to Finish:** 15 Minutes
Servings: 31 servings (1 cup each)

- 1 box (4-serving size) cherry-flavored gelatin
- 1 cup boiling water
- 1 can (46 oz) pineapple juice, chilled
- 1 quart (4 cups) apple cider, chilled
- ¼ cup lemon juice
- 1 bottle (33.8 oz) ginger ale, chilled

1. In 3-quart pitcher or bowl, stir gelatin and boiling water until gelatin is dissolved. Stir in pineapple juice, apple cider and lemon juice. If desired, refrigerate until serving time.

2. Just before serving, pour mixture into punch bowl. Gently stir in ginger ale.

Nutrition information per serving:

1 SERVING: Calories 70 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 20mg; Total Carbohydrate 16g (Dietary Fiber 0g; Sugars 15g); Protein 0g

Cook's Note »

Decorative cocktail picks may be used with cut up apples or pineapple wedges.

out of the oven

Serve scrumptious coffee cakes and sweet breads to make a morning party special.

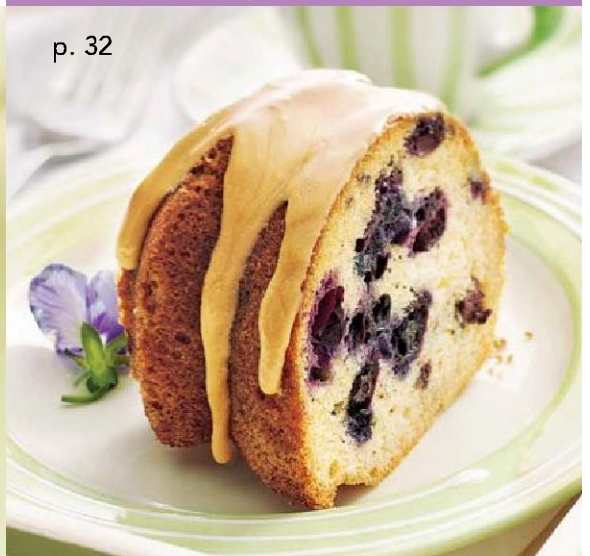




Raspberry Cream Cheese
Coffee Cake, p. 33

In this chapter »

p. 32



- 31 Chocolate Crescent Twist
- 32 Blueberry Coffee Cake with Maple Glaze
- 33 Raspberry Cream Cheese Coffee Cake
- 34 Toasted Pecan and Rhubarb Bread
- 35 Pineapple-Cherry Quick Bread
- 36 Maple Pecan Crescent Twists
- 37 Crescent Hot Cross Buns
- 38 Almond Scones
- 39 Lazy Maple Crescent Pull-Aparts
- 39 Breakfast Focaccia



Chocolate Crescent Twist

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: 6 servings

Streusel

- 3 tablespoons all-purpose flour
- 3 tablespoons sugar
- 1 tablespoon butter or margarine

Twist

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- $\frac{2}{3}$ cup semisweet chocolate chips
- 1 tablespoon sugar
- 1 to 3 teaspoons ground cinnamon
- 1 tablespoon butter or margarine, melted
- 1 tablespoon semisweet chocolate chips

1. Heat oven to 375°F. Grease with shortening and flour 8x4- or 7x3-inch loaf pan. In small bowl, mix flour and 3 tablespoons sugar. With fork, cut in 1 tablespoon butter until crumbly.

2. Unroll dough into 12x8-inch rectangle; firmly press perforations to seal. Sprinkle evenly with $\frac{2}{3}$ cup chocolate chips, 1 tablespoon sugar, the cinnamon and half of the streusel mixture.

3. Starting with one long side, roll up; pinch edge to seal. Join ends to form ring; pinch ends together firmly to seal. Gently twist ring to form figure 8; place in pan. Brush top with melted butter; sprinkle with remaining half of streusel. Sprinkle with 1 tablespoon chocolate chips; press lightly into dough.

4. Bake 30 to 40 minutes or until deep golden brown. Cool in pan 20 minutes. Remove loaf from pan. Cut into slices; serve warm.

Nutrition information per serving:

1 SERVING: Calories 330 (Calories from Fat 160); Total Fat 18g (Saturated Fat 8g); Cholesterol 10mg; Sodium 320mg; Total Carbohydrate 39g (Dietary Fiber 2g; Sugars 22g); Protein 4g

Cook's Notes »

Try miniature semisweet chocolate chips in this recipe in place of the regular-size chips.

For the best results, keep the crescent roll dough in the refrigerator until you're ready to use it. Cold dough bakes the best.

Serve this yummy breakfast treat with your favorite fresh fruit.



Blueberry Coffee Cake with Maple Glaze

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 45 Minutes
Servings: 16 servings

Coffee Cake

- 3 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- 1 cup granulated sugar
- ½ cup butter or margarine, softened
- 3 eggs
- 1 cup sour cream
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon salt
- 2 cups fresh blueberries
- 2 tablespoons all-purpose flour

Glaze

- ½ cup powdered sugar
- ¼ teaspoon maple flavor
- 2 to 3 teaspoons milk

1. Heat oven to 325°F. Generously grease 12-cup fluted tube cake pan with shortening. In small bowl, mix 3 tablespoons granulated sugar and 1 teaspoon cinnamon; sprinkle evenly over shortening to coat pan.

2. In large bowl, beat 1 cup sugar and the butter with electric mixer on medium speed until light and fluffy, scraping bowl occasionally. Add 1 egg at a time, beating well after each addition. Beat in sour cream.

3. On low speed, beat in 2 cups flour, the baking powder, baking soda, ½ teaspoon cinnamon and the salt. Coat blueberries with 2 tablespoons flour. With spoon, gently stir blueberries into batter. Spoon batter into pan.

4. Bake 45 to 50 minutes or until toothpick inserted near center comes out clean. Cool upright in pan on cooling rack 25 minutes. Place heatproof serving plate upside down over pan; turn plate and pan over. Remove pan. Cool cake completely, about 1 hour.

5. In small bowl, mix powdered sugar, maple flavor and enough milk until smooth and desired drizzling consistency; drizzle over cooled cake.

Nutrition information per serving:

1 SERVING: Calories 240 (Calories from Fat 90); Total Fat 10g (Saturated Fat 5g); Cholesterol 65mg; Sodium 200mg; Total Carbohydrate 35g (Dietary Fiber 1g; Sugars 21g); Protein 3g

Raspberry Cream Cheese Coffee Cake

Prep Time: 25 Minutes **Start to Finish:** 1 Hour 35 Minutes

Servings: 16 servings

- 2¼ cups all-purpose flour
- ¾ cup sugar
- ¾ cup butter or margarine
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup sour cream
- 1 teaspoon almond extract
- 1 egg
- 1 package (8 oz) cream cheese, softened
- ¼ cup sugar
- 1 egg
- ½ cup raspberry preserves
- ½ cup sliced almonds

1. Heat oven to 350°F. Grease and flour bottom and side of 9- or 10-inch springform pan. In large bowl, mix flour and ¾ cup sugar. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Reserve 1 cup crumb mixture.

2. To remaining crumb mixture, stir in baking powder, baking soda, salt, sour cream, almond extract and 1 egg until blended. Spread batter over bottom and 2 inches up sides (about ¼ inch thick) of pan.

3. In small bowl, mix cream cheese, ¼ cup sugar and 1 egg until blended. Pour into batter-lined pan. Carefully spoon preserves evenly over cream cheese mixture. In another small bowl, mix reserved crumb mixture and sliced almonds. Sprinkle over preserves.

4. Bake 45 to 55 minutes or until cream cheese filling is set and crust is deep golden brown. Cool 15 minutes; remove side of pan. Serve warm or cool. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 320 (Calories from Fat 160); Total Fat 18g (Saturated Fat 10g); Cholesterol 70mg; Sodium 210mg; Total Carbohydrate 34g (Dietary Fiber 0g; Sugars 18g); Protein 5g

Cook's Note »

Enjoy this coffee cake as a bread accompaniment or as a brunch dessert.



Toasted Pecan and Rhubarb Bread

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 35 Minutes
Servings: 1 loaf; 16 slices

- ¾ cup sugar
- ½ cup butter or margarine, softened
- 2 eggs
- 1 cup buttermilk
- 2 cups all-purpose flour

- ½ cup chopped pecans, toasted
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup sliced fresh or frozen rhubarb (do not thaw)
- 1 tablespoon sugar

1. Heat oven to 350°F. Grease bottom only of 9x5- or 8x4-inch loaf pan. In large bowl, beat ¾ cup sugar and the butter until light and fluffy. Add eggs; beat well. Add buttermilk; blend well.

2. In small bowl, mix flour, pecans, baking powder, baking soda and salt. Add to buttermilk mixture; stir just until dry ingredients are moistened. Fold in rhubarb. Pour batter into pan. Sprinkle 1 tablespoon sugar over top.

3. Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Remove from pan. Cool completely, about 1 hour. Store in refrigerator.

Nutrition information per serving:

1 SLICE: Calories 190 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4.5g); Cholesterol 45mg; Sodium 150mg; Total Carbohydrate 24g (Dietary Fiber 0g; Sugars 11g); Protein 3g

Cook's Notes »

To substitute for buttermilk, use 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

To toast pecans, spread them on a cookie sheet; bake at 350°F for 5 to 7 minutes or until golden brown, stirring occasionally.

Prepare this bread a day or two ahead, cool it completely, wrap it in plastic wrap and refrigerate it. Or, prepare it several weeks ahead, wrap it well and freeze it.

Spread cream cheese between slices of this bread and cut them into dainty finger-sandwiches.





Pineapple-Cherry Quick Bread

Prep Time: 30 Minutes **Start to Finish:** 2 Hours 25 Minutes
Servings: 2 loaves; 12 slices each

- 4 cups all-purpose flour
- 1½ cups granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- ¾ cup vegetable oil
- 1 tablespoon vanilla
- 4 eggs
- 1 can (8 oz) crushed pineapple in juice, undrained
- 1 jar (10 oz) maraschino cherries, quartered, well drained
- 2 teaspoons powdered sugar

1. Heat oven to 325°F. Grease and flour bottoms only of two 8x4-inch loaf pans. In large bowl, mix flour, granulated sugar, baking soda and salt. Add oil, vanilla, eggs and pineapple with liquid; beat

with electric mixer on low speed until combined. Fold in cherries. Spoon into pans.

2. Bake 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans; place on cooling racks. Cool completely, about 1 hour. Sprinkle cooled loaves with powdered sugar.

For mini loaves, grease and flour bottoms only of five 5¼ x 3¼ x 2-inch foil loaf pans. Divide batter evenly into pans, using about 1 cup batter for each. Place filled pans on cookie sheet. Bake 40 to 50 minutes or until toothpick inserted in center comes out clean.

Nutrition information per serving:

1 SLICE: Calories 220 (Calories from Fat 70); Total Fat 8g (Saturated Fat 1g); Cholesterol 35mg; Sodium 170mg; Total Carbohydrate 34g (Dietary Fiber 0g; Sugars 18g); Protein 3g

Cook's Note »

Quick breads freeze well for up to two months.



Maple Pecan Crescent Twists

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes
Servings: 8 rolls

Rolls

- ½ cup finely chopped pecans
- 3 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- 2 cans (8 oz each) Pillsbury® refrigerated crescent dinner rolls
- 2 tablespoons butter or margarine, melted

Glaze

- ½ cup powdered sugar
- ¼ teaspoon maple flavor
- 2 to 3 teaspoons milk

1. Heat oven to 375°F. Spray 1 large or 2 small cookie sheets with cooking spray. In small bowl, mix pecans, granulated sugar, cinnamon and nutmeg.

2. Unroll both cans of dough; separate into 8 rectangles. Firmly press perforations to seal. Brush each rectangle with butter. Sprinkle 1 tablespoon pecan-sugar mixture evenly over each rectangle; press in lightly. Starting with long side, roll up each rectangle; pinch edges to seal.

3. With sharp knife, cut each roll in half lengthwise, forming 2 strips. With cut side up, carefully overlap strips 2 times to form each twist. Press ends together to seal. Place on cookie sheet. Sprinkle with any remaining pecan-sugar mixture.

4. Bake 10 to 15 minutes or until golden brown.

5. In small bowl, mix all glaze ingredients, adding enough milk for desired drizzling consistency. Drizzle over warm rolls. Serve warm.

Nutrition information per serving:

1 ROLL: Calories 340 (Calories from Fat 180); Total Fat 20g (Saturated Fat 6g); Cholesterol 10mg; Sodium 460mg; Total Carbohydrate 35g (Dietary Fiber 1g; Sugars 16g); Protein 5g

Crescent Hot Cross Buns

Prep Time: 15 Minutes **Start to Finish:** 40 Minutes

Servings: 8 buns

Buns

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- ⅓ cup raisins
- ¼ teaspoon grated lemon peel, if desired

Icing

- ¼ cup powdered sugar
- 1 to 2 teaspoons milk

1. Heat oven to 375°F. Unroll dough and separate into 8 triangles.

2. In small bowl, mix raisins and lemon peel; spoon about 1 teaspoon raisin mixture onto short side of each triangle. Gently wrap corners of dough over filling and roll to opposite point; pinch to seal. Place point side down on ungreased cookie sheet.

3. Bake 12 to 14 minutes or until golden brown. Remove from cookie sheet; place on cooling rack. Cool 10 minutes.

4. In small bowl, mix powdered sugar and enough milk until smooth and desired drizzling consistency. With spoon, drizzle icing in cross shape on top of each bun.

Nutrition information per serving:

1 BUN: Calories 140 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2g); Cholesterol 0mg; Sodium 220mg; Total Carbohydrate 20g (Dietary Fiber 0g; Sugars 9g); Protein 2g

Cook's Note »

Add a little extra color and a twist of flavor by substituting diced dried mixed fruit for the raisins.



Almond Scones

Prep Time: 20 Minutes **Start to Finish:** 50 Minutes

Servings: 12 scones

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 6 tablespoons butter
- ⅓ cup almond paste, cut into small pieces
- ½ cup milk

- ¼ teaspoon almond extract
- 1 egg, beaten
- Sliced almonds, if desired
- Coarse sugar, if desired

1. Heat oven to 400°F. Lightly spray cookie sheet with cooking spray. In large bowl, mix flour, granulated sugar, baking powder and salt. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Stir in almond paste, separating pieces to coat each with flour mixture.

2. In small bowl, mix milk, almond extract and egg until blended. Add to flour mixture. Stir just until dry ingredients are moistened.

3. On floured surface, gently knead dough about 6 times. Divide dough in half; shape each into ball. Pat each ball into 5-inch round with center higher than edges. Brush with milk; sprinkle with almonds and coarse sugar. Cut each round into 6 wedges; place 1 inch apart on cookie sheet.

4. Bake 13 to 15 minutes or until light golden brown. Cool 10 minutes before serving.

Nutrition information per serving:

1 SCONES: Calories 190 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g); Cholesterol 35mg; Sodium 180mg; Total Carbohydrate 24g (Dietary Fiber 1g; Sugars 8g); Protein 4



Cook's Note »

Arrange the scone wedges on a cookie sheet, cover loosely with plastic wrap and refrigerate for up to an hour before baking.



Lazy Maple Crescent Pull-Aparts

Prep Time: 15 Minutes **Start to Finish:** 40 Minutes

Servings: 6 servings (2 rolls each)

- ¼ cup butter or margarine
- ¼ cup packed brown sugar
- 2 tablespoons maple-flavored syrup
- ¼ cup chopped pecans or walnuts
- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- 1 tablespoon granulated sugar
- ½ teaspoon ground cinnamon

1. Heat oven to 375°F. In 8- or 9-inch ungreased round cake pan, mix butter, brown sugar and syrup. Place in oven for 2 to 4 minutes or until butter melts; blend well. Sprinkle with pecans.

2. Remove dough from can in 2 rolled sections. **DO NOT UNROLL DOUGH.** Cut each roll of dough into 6 slices. In small bowl, mix granulated sugar and cinnamon; dip both sides of each slice in sugar mixture. Arrange slices over butter mixture in pan; sprinkle with any remaining sugar mixture.

3. Bake 17 to 23 minutes or until golden brown. Cool 1 minute; invert onto serving plate. Serve warm.

Nutrition information per serving:

1 SERVING: Calories 310 (Calories from Fat 170); Total Fat 19g (Saturated Fat 8g); Cholesterol 20mg; Sodium 360mg; Total Carbohydrate 31g (Dietary Fiber 0g; Sugars 16g); Protein 3g



Breakfast Focaccia

Prep Time: 10 Minutes **Start to Finish:** 35 Minutes

Servings: 6 servings

- 1 can (11 oz) Pillsbury® refrigerated crusty French loaf
- 1 tablespoon chopped pecans
- 3 tablespoons apricot preserves

1. Heat oven to 350°F. On ungreased cookie sheet, shape dough into ring; pinch ends together to seal. Press or roll dough to form 8-inch round, pinching and sealing dough in center. Press out any air bubbles. Press or roll until even thickness. Sprinkle top of dough with pecans; press into dough.

2. Bake 20 to 25 minutes or until edges are golden brown.

3. Meanwhile, spoon preserves into small microwaveable bowl. Microwave on High 20 to 30 seconds to soften.

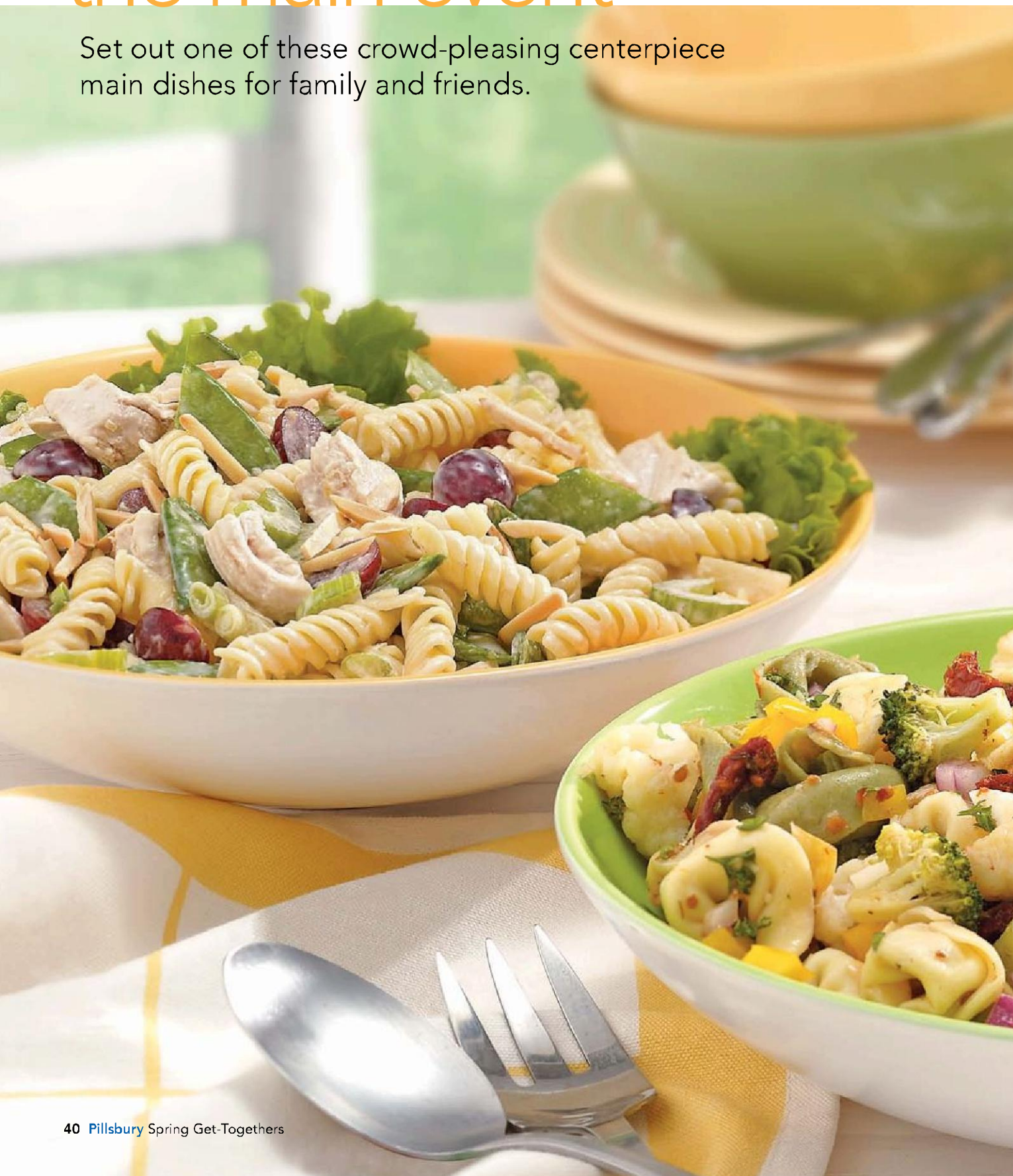
4. Spread preserves over warm focaccia. To serve, cut into wedges.


Nutrition information per serving:

1 SERVING: Calories 200 (Calories from Fat 25); Total Fat 3g (Saturated Fat 0g); Cholesterol 0mg; Sodium 450mg; Total Carbohydrate 39g (Dietary Fiber 0g; Sugars 9g); Protein 4g

the main event

Set out one of these crowd-pleasing centerpiece main dishes for family and friends.





Party Chicken and Pasta Salad, p. 45 and Italian Tortellini-Vegetable Salad, p. 61

In this chapter »

p. 52



- 43 Mango Chicken Salad
- 45 Party Chicken and Pasta Salad
- 46 Make-Ahead Scrambled Eggs
- 47 Turkey and Egg Brunch Bake
- 50 Seafood and Cheese Brunch Bake
- 51 Ham 'n Cheese Omelet Bake
- 52 Strawberry-Topped French Toast Bake
- 53 Garden Vegetable Lasagna
- 54 Sour Cream-Ham Enchiladas
- 55 Southwestern Chicken Cobb Salad
- 56 Tarragon Chicken, Wild Rice and Raspberry Salad
- 57 Dried Cherry-Nut Chicken Pasta Salad
- 58 Smoky Brisket Hoagies
- 59 Grilled Marinated Salmon with Cucumber Sauce
- 60 Apricot-Rosemary Grilled Turkey Breast
- 61 Italian Tortellini-Vegetable Salad
- 61 Ham and Macaroni Picnic Salad
- 62 Chicken with Chipotle-Avocado Salsa
- 63 Baked Ham with Orange-Mustard Glaze
- 63 Piglets in Blankets



Mango Chicken Salad

Prep Time: 20 Minutes **Start to Finish:** 50 Minutes

Servings: 12 servings (1½ cups each)

Dressing

- 3 containers (6 oz each) Yoplait® Light Fat-Free apricot mango yogurt
- ½ cup white vinegar
- 1½ teaspoons salt
- 1 teaspoon ground ginger

Salad

- 6 cups chopped cooked chicken
- 3 ripe medium mangoes, seeds removed, peeled and diced (about 3 cups)
- ¾ cup sliced green onions
- 2 bags (16 oz each) coleslaw mix
- 1 cup slivered almonds, toasted if desired

1. In very large bowl, mix all dressing ingredients until blended. Add chicken, mangoes and onions; stir gently to blend. Cover; refrigerate at least 30 minutes to blend flavors, or until serving time.

2. Just before serving, stir coleslaw blend and almonds into salad.

Nutrition information per serving:

1 SERVING: Calories 290 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 60mg; Sodium 390mg; Total Carbohydrate 26g (Dietary Fiber 3g; Sugars 18g); Protein 24g

Cook's Notes »

Mangoes are ripe when the fruit yields slightly to gentle pressure. Overripe mangoes may be stringy and difficult to work with.

In a hurry? Instead of fresh mangoes, use peeled sliced mangoes in a jar, or look for peeled diced fresh mangoes in the produce department.

To toast almonds, spread on a cookie sheet; bake at 350°F 5 to 7 minutes or until golden brown, stirring occasionally. Or spread the almonds in a thin layer in a microwavable pie plate. Microwave on High 4 to 7 minutes or until golden brown, stirring frequently.



Party Chicken and Pasta Salad

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes

Servings: 12 servings (1⅓ cups each)

Salad

- 5 cups uncooked rotini pasta (16 oz)
- 4 cups cubed cooked chicken
- 1 cup thinly sliced celery
- ½ cup chopped green onions
- 12 oz fresh snow pea pods, trimmed, halved crosswise
- 2 cups seedless red and/or green grapes, halved
- 1 can (8 oz) pineapple tidbits in juice, drained, reserving liquid
- 1 cup slivered almonds, toasted if desired
- 6 to 8 leaves leaf lettuce

Dressing

- 1 cup mayonnaise or salad dressing
- 2 tablespoons finely chopped fresh ginger root
- 1 teaspoon garlic salt
- 2 tablespoons reserved pineapple liquid
- 2 tablespoons soy sauce
- 2 tablespoons honey

- 1.** Cook and drain pasta as directed on package. Rinse with cold water to cool; drain well.
- 2.** Meanwhile, in large bowl, mix remaining salad ingredients except almonds and lettuce. In small bowl, mix dressing ingredients until well blended.
- 3.** Add pasta and ½ cup of the almonds to salad; stir gently to mix. Add dressing; toss to coat. Line serving bowl or platter with lettuce. Spoon salad over lettuce. Sprinkle with remaining almonds.

Nutrition information per serving:

1 SERVING: Calories 520 (Calories from Fat 210); Total Fat 23g (Saturated Fat 3.5g); Cholesterol 45mg; Sodium 580mg; Total Carbohydrate 54g (Dietary Fiber 5g; Sugars 13g); Protein 23g

Cook's Notes »

Deli chicken or rotisserie chicken are easy ways to get cooked chicken for this salad.

Cook almonds over medium heat 5 to 7 minutes or until golden brown. Stir the almonds frequently so they don't burn. Remove them from the skillet when they're done to prevent further cooking.



Make-Ahead Scrambled Eggs

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes
Servings: 12 servings (¾ cup each)

- 8 slices bacon
- 1 package (8 oz) sliced fresh mushrooms (3 cups)
- 3 tablespoons butter or margarine
- 16 eggs
- 1 cup half-and-half or milk
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 can (10¾ oz) condensed cream of mushroom soup
- 2 tablespoons chopped fresh chives
- 4 plum (Roma) tomatoes, quartered, sliced
- 2 cups shredded Cheddar cheese (8 oz)

1. In 12-inch nonstick skillet, cook bacon until crisp. Drain on paper towels. Crumble bacon; set aside. Reserve 1 tablespoon bacon drippings in skillet. Add mushrooms to drippings; cook 4 to 5 minutes or until tender, stirring frequently. Remove from skillet; set aside. Wipe skillet clean with paper towel.

2. Melt butter in same skillet over medium heat. In large bowl, beat eggs. Beat in half-and-half, salt and pepper until blended. Add egg mixture to skillet; cook over medium heat until firm but still moist, stirring occasionally. Stir in soup and chives.

3. Place half of egg mixture in 3½- to 4-quart slow cooker. Top with half each of the cooked mushrooms, tomatoes, cheese and crumbled bacon. Repeat layers. Serve immediately, or cover and keep warm on Low heat setting for up to 4 hours.

Nutrition information per serving:

1 SERVING: Calories 290 (Calories from Fat 200); Total Fat 22g (Saturated Fat 11g); Cholesterol 325mg; Sodium 630mg; Total Carbohydrate 5g (Dietary Fiber 0g; Sugars 3g); Protein 17g

Cook's Note »

To serve the eggs immediately, layer mushrooms, tomato, cheese and bacon over the eggs in the skillet. Cover and cook over low heat for 4 to 5 minutes or until the tomato is heated and the cheese is melted.

Turkey and Egg Brunch Bake

Prep Time: 40 Minutes **Start to Finish:** 10 Hours

Servings: 12 servings

Egg Bake

- 1¼ lb bulk Italian-seasoned lean ground turkey
- 5 cups frozen country-style shredded hash-brown potatoes (from 30-oz bag)
- ½ cup sliced green onions (8 medium)
- 2 jars (4.5 oz each) Green Giant® sliced mushrooms, drained
- 1 can (2¼ oz) sliced ripe olives, drained
- 1 tablespoon chopped fresh or 1 teaspoon dried basil leaves
- 3 cups shredded reduced-fat Cheddar cheese (12 oz)
- 8 eggs
- 1½ cups fat-free (skim) milk
- ½ teaspoon salt

Topping

- 1 clove garlic, minced
- 6 medium plum (Roma) tomatoes, chopped (about 2 cups)
- ¼ teaspoon salt
- 2 tablespoons chopped fresh or 2 teaspoons dried basil leaves

1. Spray 13x9-inch (3-quart) glass baking dish and 10-inch skillet with cooking spray. In skillet, cook ground turkey over medium-high heat, stirring frequently, until no longer pink. Remove turkey from skillet; drain on paper towels.

2. In large bowl, mix potatoes, onions, mushrooms, olives, 1 tablespoon basil and 2 cups of the cheese. Stir in turkey; spoon evenly into baking dish. Sprinkle with remaining 1 cup cheese.

3. In large bowl, beat eggs. Stir in milk and ½ teaspoon salt; pour over potato mixture in baking dish. Cut sheet of foil large enough to cover baking dish; spray with cooking spray. Cover baking dish with foil, sprayed side down. Refrigerate at least 8 hours or overnight.

4. When ready to bake, heat oven to 350°F. Bake covered 45 minutes. Uncover; bake 20 to 25 minutes longer or until center is set. Let stand 10 minutes before serving.

5. Meanwhile, spray 8-inch skillet with cooking spray. Cook and stir garlic over medium heat 1 minute. Stir in tomatoes and ¼ teaspoon salt; cook about 5 minutes, stirring occasionally, until tomatoes are tender. Stir in 2 tablespoons basil. To serve, cut egg bake into squares; serve with warm topping.

Nutrition information per serving:

1 SERVING: Calories 280 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3g); Cholesterol 180mg; Sodium 840mg; Total Carbohydrate 22g (Dietary Fiber 2g; Sugars 4g); Protein 25g



*Menu

Whatever your reason for getting together—Mother's Day, Memorial Day, or simply the season, these seven menus will have your guests smiling!

p. 58



* Welcome Spring

FOR 8

- 62 Chicken with Chipotle-Avocado Salsa
- 83 Cashew-Fudge-Caramel Ice Cream Pie
- 27 Lemonade Iced Tea

* Mother's Day Brunch

FOR 12

- 50 Seafood and Cheese Brunch Bake or
- 46 Make-Ahead Scrambled Eggs
- 38 Almond Scones
- 23 Fruit with Piña Colada Dip

* Wedding or Baby Shower

FOR 24

- 43 Mango Chicken Salad *(Double Recipe)*

- 10 Cracker Bread Rolls

- 84 Key Lime Dessert with Raspberry Sauce

- 26 Frozen White Wine Mar-Grías

* Congratulations

(Retirement, Birthday, New Job, Anniversary)

FOR 8

- 60 Apricot-Rosemary Grilled Turkey Breast
- 75 Almond-Parmesan Asparagus
- 82 Rustic Strawberry Tart with Strawberry Cream

* Children's Birthday Party

FOR 8

- 63 Piglets in Blankets
- 22 Chicken Feed
- 25 Strawberry Smoothies

- 21 Chicken Little Stuffed Eggs

- 93 Little Red Barn Cake

* Sports Potluck

FOR 12

- 58 Smoky Brisket Hoagies
- 68 Creamy Marinated Potato Salad or
- 71 Marinated Vegetable Salad
- 15 Cheesy Bean Dip

* Family Reunion

FOR 24

- 17 Antipasto Jumble *(Double Recipe)*
- 9 Garden Pizza Bites
- 61 Ham and Macaroni Picnic Salad *(Double Recipe)*
- 88 Fruit-Topped Angel Food Cake Squares *(Double Recipe)*



p. 9



p. 62

Seafood and Cheese Brunch Bake

Prep Time: 30 Minutes **Start to Finish:** 9 Hours 10 Minutes

Servings: 12 servings

- 2 tablespoons butter or margarine
- 1 package (8 oz) sliced fresh mushrooms (3 cups)
- 1/3 cup sliced green onions
- 1/2 lb uncooked deveined peeled medium shrimp
- 6 slices white bread
- 3 tablespoons basil pesto
- 2 cups shredded Swiss cheese (8 oz)
- 1 can (6 oz) crabmeat, drained
- 1 can (14 oz) can quartered artichoke hearts, drained
- 6 eggs
- 1 1/2 cups milk
- 1/2 teaspoon salt
- 1/8 teaspoon ground red pepper (cayenne)
- Fresh thyme sprigs, if desired

1. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In large skillet, melt butter over medium heat. Cook mushrooms and onions in butter 5 to 7 minutes or until tender, stirring frequently. Add shrimp; cook until shrimp turn pink, stirring occasionally.

2. Spread 3 slices bread with pesto. Top each with 1 plain bread slice, pressing firmly together. Cut sandwiches into 1/2-inch cubes. Layer half of bread cubes in baking dish. Sprinkle with half of the cheese. Top with all of the mushroom mixture, crabmeat and artichoke hearts. Top with remaining half of bread cubes and cheese.

3. In large bowl, beat eggs. Beat in milk, salt and ground red pepper. Pour over bread, pushing bread into milk mixture to moisten completely. Cover; refrigerate 8 hours or overnight.

4. Heat oven to 350°F. Uncover baking dish; bake 35 to 40 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. To serve, cut into squares. Garnish with thyme.

Nutrition information per serving:

1 SERVING: Calories 240 (Calories from Fat 120); Total Fat 13g (Saturated Fat 6g); Cholesterol 170mg; Sodium 450mg; Total Carbohydrate 13g (Dietary Fiber 2g; Sugars 3g); Protein 17g



Cook's Notes »

Fresh or frozen crabmeat works beautifully in this dish. Imitation crabmeat (surimi) provides a tasty and economical alternative.

Try bread made with buttermilk to add an interesting depth of flavor.

This is an ideal brunch dish for entertaining because the recipe can be refrigerated overnight.

Ham 'n Cheese Omelet Bake

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: 8 servings

- 1 box (10 oz) Green Giant® frozen broccoli & cheese flavored sauce
- 1 can (10.2 oz) Pillsbury® Grands!® Flaky Layers refrigerated original biscuits (5 biscuits)
- 10 eggs
- 1½ cups milk
- 1 teaspoon ground mustard
- Salt and pepper, if desired
- 2 cups diced cooked ham
- ⅓ cup chopped onion
- 1 cup shredded Cheddar cheese (4 oz)
- 1 cup shredded Swiss cheese (4 oz)
- 1 jar (4.5 oz) Green Giant® sliced mushrooms, drained

1. Heat oven to 350°F. Cut small slit in center of broccoli and cheese sauce pouch. Microwave on High 3 to 4 minutes, rotating pouch ¼ turn once halfway through microwaving. Set aside to cool slightly.

2. Meanwhile, spray bottom only of 13x9-inch (3-quart) glass baking dish with cooking spray. Separate dough into 5 biscuits. Cut each biscuit into 8 pieces; arrange evenly in baking dish.

3. In large bowl, beat eggs, milk, mustard, salt and pepper with wire whisk until well blended. Stir in ham, onion, both cheeses, mushrooms and cooked broccoli and cheese sauce. Pour mixture over biscuit pieces in dish. Press down with back of spoon, making sure all biscuit pieces are covered with egg mixture.

4. Bake 40 to 50 minutes or until edges are deep golden brown and center is set. Let stand 10 minutes before serving. Cut into squares.

Nutrition information per serving:

1 SERVING: Calories 420 (Calories from Fat 220); Total Fat 25g (Saturated Fat 10g); Cholesterol 315mg; Sodium 1220mg; Total Carbohydrate 20g (Dietary Fiber 1g; Sugars 9g); Protein 28g



Cook's Note »

Serve this hearty brunch dish with sausage patties and thinly sliced cantaloupe and honeydew melon wedges.



Strawberry-Topped French Toast Bake

Prep Time: 30 Minutes **Start to Finish:** 9 Hours

Servings: 6 servings

French Toast Bake

- 1 loaf (16 oz) French bread (about 18 inches long), cut into 24 (¾-inch-thick) slices
- 1 container (8 oz) pineapple cream cheese spread
- 4 eggs
- 1 cup milk
- ¼ cup sugar
- ¼ teaspoon salt
- ¼ teaspoon ground cinnamon
- 2 tablespoons butter, melted

Topping

- 1 quart (4 cups) fresh strawberries
- ½ cup sugar
- 2 tablespoons amaretto, if desired

1. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Spread about 1 tablespoon cream cheese on 12 bread slices. Top with remaining bread slices to form 12 sandwiches. Place sandwiches in baking dish to cover bottom of dish.

2. In medium bowl, beat eggs. Beat in milk, ¼ cup sugar, the salt and cinnamon until well blended. Pour over bread in baking dish. Let stand at room temperature 5 minutes. Turn bread slices over. Cover; refrigerate 8 hours or overnight.

3. Chop 1 cup of the strawberries. (Refrigerate remaining berries.) In nonmetal bowl, gently stir chopped strawberries, ½ cup sugar and the amaretto until mixed. Cover; refrigerate 8 hours or overnight.

4. When ready to bake, heat oven to 400°F. Uncover baking dish; drizzle bread slices with melted butter. Bake 25 to 30 minutes or until golden brown.

5. Meanwhile, slice remaining strawberries and add to chilled strawberry mixture; mix lightly. Serve French toast with strawberry topping.

Nutrition information per serving:

1 SERVING: Calories 600 (Calories from Fat 220); Total Fat 24g (Saturated Fat 13g); Cholesterol 195mg; Sodium 760mg; Total Carbohydrate 77g (Dietary Fiber 5g; Sugars 38g); Protein 16g

Cook's Notes »

The French serve French toast more for dessert, than breakfast using French bread as well as day-old brioche and croissants for the bread. This variation is prepared with French bread that soaks overnight and is then baked rather than fried.

If you are serving this French toast to strawberry lovers, prepare it with strawberry cream cheese instead of the pineapple cream cheese.

Use a serrated bread knife to easily cut through the bread slices. Slice off and discard the loaf ends so each slice will readily soak up the egg mixture.

Enjoy this recipe with crisp bacon strips and freshly squeezed orange juice.

Garden Vegetable Lasagna

Prep Time: 50 Minutes **Start to Finish:** 1 Hour 40 Minutes

Servings: 8 servings)

- 8 uncooked lasagna noodles
- 1 tablespoon olive or vegetable oil
- 1 clove garlic, minced
- 3 cups Green Giant® frozen broccoli cuts
- 1½ cups sliced fresh mushrooms (about 4 oz)
- 1 medium red, yellow or orange bell pepper, coarsely chopped (about 1 cup)
- 1 egg
- 1 container (15 oz) ricotta cheese
- 1 teaspoon Italian seasoning
- 1 jar (26 to 28 oz) chunky vegetable tomato pasta sauce
- 2 cups shredded 6-cheese Italian cheese blend (8 oz)

1. Cook lasagna noodles as directed on package. Drain; place in cold water to cool.

2. Meanwhile, heat oven to 350°F. In large skillet, heat oil over medium-high heat. Cook garlic, broccoli, mushrooms and bell pepper in oil 3 to 4 minutes or until vegetables are crisp-tender, stirring frequently. Remove from heat. If necessary, cut broccoli into smaller pieces.

3. In small bowl, beat egg with wire whisk. Beat in ricotta cheese and Italian seasoning until well blended.

4. Drain cooled lasagna noodles. In ungreased 13x9-inch (3-quart) glass baking dish, spread ½ cup of the sauce. Top with 4 noodles, overlapping as necessary, half of ricotta mixture, half of cooked vegetables, half of remaining pasta sauce (about 2¼ cups) and 1 cup of the shredded cheese. Repeat layers, starting with noodles.

5. Bake 45 to 50 minutes or until hot and bubbly. If cheese is getting too brown, cover baking dish loosely with foil. Let stand 15 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 410 (Calories from Fat 160); Total Fat 18g (Saturated Fat 8g); Cholesterol 60mg; Sodium 800mg; Total Carbohydrate 41g (Dietary Fiber 4g; Sugars 11g); Protein 21g



Cook's Notes »

Ricotta is fresh cheese with small soft curds. Its name is Italian for "recooked"; ricotta is made by reheating the whey drained from mozzarella or provolone cheese. Ricotta's mild flavor and loose texture combine well with both sweet and savory ingredients.

The 6-cheese Italian blend contains mozzarella, smoked provolone, Parmesan, Romano, Fontina and Asiago. Use another combination of Italian cheeses from your refrigerator in place of the 6-cheese Italian blend. Try Asiago, mozzarella, Parmesan and provolone; shred the cheeses and measure 2 cups.

Sour Cream-Ham Enchiladas

Prep Time: 15 Minutes **Start to Finish:** 55 Minutes

Servings: 6 servings (2 enchiladas each)

- 3 cups chopped cooked ham
- 1 container (8 oz) sour cream (about 1 cup)
- 1 can (4.5 oz) Old El Paso® chopped green chiles
- 3 cups shredded Cheddar cheese (12 oz)
- 1 package (10.5 oz) Old El Paso® flour tortillas for soft tacos & fajitas, 6 inch (12 tortillas)
- 1 can (10 oz) Old El Paso® enchilada sauce

1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In large bowl, mix ham, sour cream, green chiles and 2½ cups of the cheese.

2. Spoon about ⅓ cup ham mixture evenly down center of each tortilla. Fold sides of tortilla over

filling; place seam side down in baking dish. Pour enchilada sauce over filled tortillas.

3. Spray sheet of foil with cooking spray; cover dish tightly with foil, sprayed side down. Bake 30 to 35 minutes or until thoroughly heated. Uncover; sprinkle with remaining ½ cup cheese. Bake uncovered 5 minutes longer or until cheese is melted. If desired, serve with shredded lettuce and chopped tomatoes.

Nutrition information per serving:

1 SERVING: Calories 590 (Calories from Fat 340); Total Fat 37g (Saturated Fat 20g); Cholesterol 125mg; Sodium 2030mg; Total Carbohydrate 31g (Dietary Fiber 0g; Sugars 3g); Protein 33g

Cook's Note »

Try enchiladas for brunch. Serve them with fresh orange slices and/or red grapes.





Southwestern Chicken Cobb Salad

Prep Time: 35 Minutes **Start to Finish:** 35 Minutes

Servings: 12 servings

Dressing

- 1 cup buttermilk
- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{3}$ cup chopped fresh chives
- $\frac{1}{4}$ teaspoon pepper

Salad

- 2 cups shredded Mexican cheese blend (8 oz)
- 4 medium tomatoes, diced
- 3 packages (9 oz each) frozen southwestern-flavored chicken breast strips, thawed
- 1 bag (1 lb) Green Giant® Niblets® frozen corn, cooked, drained and cooled
- 3 cups julienne-cut (2 x $\frac{1}{8}$ x $\frac{1}{8}$ -inch) jicama (about 1 medium)
- 4 ripe avocados
- $\frac{1}{4}$ cup lime juice

1. In small bowl, beat all dressing ingredients with wire whisk until blended. Cover; refrigerate while preparing salad.

2. On 1 large platter or 2 medium platters, arrange cheese, tomatoes, chicken strips, corn and jicama in rows, leaving room at end for row of avocados.

3. Just before serving, remove pits from avocados, peel and chop. In small bowl, mix avocados and lime juice; toss to coat. Arrange avocados on platter. Serve dressing on the side.

Nutrition information per serving:

1 SERVING: Calories 425 (Calories from Fat 260); Total Fat 29g (Saturated Fat 8g); Cholesterol 85mg; Sodium 490mg; Total Carbohydrate 19g (Dietary Fiber 5g; Sugars 5g); Protein 27g

Cook's Note »

In this salad, corn, jicama and Mexican cheese blend replace the hard-boiled eggs, scallions, watercress, lettuce and Cheddar cheese of the classic cobb salad.



Tarragon Chicken, Wild Rice and Raspberry Salad

Prep Time: 30 Minutes **Start to Finish:** 1 Hour

Servings: 12 servings (1½ cups each)

- 1½ cups uncooked wild rice
- 4½ cups water
- 6 cups cubed cooked chicken
- 3 cups diced carrots (about 6 medium)
- 2 cups sliced celery (about 4 medium stalks)
- ¾ cup chopped green onions
- ¼ cup chopped fresh tarragon
- 1 bottle (12 oz) raspberry vinaigrette dressing (1½ cups)
- 2 cups fresh raspberries

1. Rinse rice with cold water. Cook rice in water as directed on package. Drain; rinse with cold water.

2. In very large bowl, mix rice and all remaining ingredients except raspberries until combined. Cover; refrigerate at least 30 minutes to chill.

3. Just before serving, sprinkle raspberries over salad.

Nutrition information per serving:

1 SERVING: Calories 360 (Calories from Fat 155); Total Fat 17g (Saturated Fat 3g); Cholesterol 60mg; Sodium 420mg; Total Carbohydrate 28g (Dietary Fiber 4g; Sugars 9g); Protein 24g

Cook's Notes »

Chicken salad is an American deli classic. This version calls for wild rice, raspberries and raspberry vinaigrette instead of more traditional ingredients such as nuts and mayonnaise.

Wild rice is not rice, but a long-grain marsh grass that grows around the Great Lakes. Wild rice is prized for its nutty flavor and chewy texture; it takes about twice the cooking time as does rice. To speed preparation, look for canned or frozen cooked wild rice.

Dried Cherry-Nut Chicken Pasta Salad

Prep Time: 30 Minutes **Start to Finish:** 30 Minutes

Servings: 4 servings (1½ cups each)

Salad

- 3 cups uncooked bow tie (farfalle) pasta (7 oz)
- 2 cups diced cooked chicken
- ½ cup sliced celery
- 1 package (3.53 oz) sweetened dried cherries (about ⅓ cup)
- ¼ cup slivered almonds, toasted

Dressing

- 3 tablespoons white wine vinegar
- 3 tablespoons sugar
- ½ teaspoon dry mustard
- ½ teaspoon celery salt
- ½ teaspoon salt
- ½ cup fat-free (skim) milk
- ½ cup fat-free mayonnaise
- 2 teaspoons poppy seed

1. Cook and drain pasta as directed on package. Rinse with cold water to cool; drain well.

2. In large bowl, mix cooked pasta, chicken, celery and cherries. In small bowl, beat all dressing ingredients with wire whisk until well blended. Pour dressing over salad; toss gently to coat. Fold in almonds.

Nutrition information per serving:

1 SERVING: Calories 520 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 60mg; Sodium 1220mg; Total Carbohydrate 77g (Dietary Fiber 4g; Sugars 34g); Protein 30g

Cook's Notes »

To toast almonds, spread on cookie sheet; bake at 350°F 5 to 7 minutes or until golden brown, stirring occasionally.

Prepare the salad one day in advance; cover and refrigerate it. Before serving time, stir the salad; if it seems dry, moisten it with 1 to 2 tablespoons of milk.





Smoky Brisket Hoagies

Prep Time: 20 Minutes

Start to Finish: 10 Hours 20 Minutes

Servings: 12 sandwiches

- 2 medium onions, sliced
- 1 medium green bell pepper, coarsely chopped
- 1 fresh beef brisket (not corned beef), trimmed of fat (4 lb)
- $\frac{3}{4}$ cup hickory smoke-flavored barbecue sauce
- $\frac{3}{4}$ cup chili sauce
- 2 cloves garlic, minced
- 12 hoagie buns, split

1. In $3\frac{1}{2}$ - to 4-quart slow cooker, place onions and bell pepper. Cut beef brisket across grain into 3 large pieces. Place beef on top of vegetables in slow cooker, overlapping pieces to fit if necessary.

2. In small bowl, mix barbecue sauce, chili sauce and garlic until blended. Pour over beef.

3. Cover; cook on Low heat setting 10 to 11 hours.

4. To serve, remove beef from slow cooker; place on cutting board. With 2 forks, pull beef into shreds. Return beef to slow cooker; stir to mix with sauce. With slotted spoon, serve beef in hoagie buns. Garnish as desired.

Nutrition information per serving:

1 SANDWICH: Calories 535 (Calories from Fat 125); Total Fat 14g (Saturated Fat 5g); Cholesterol 85mg; Sodium 1010mg; Total Carbohydrate 61g (Dietary Fiber 3g; Sugars 17g); Protein 41g

Cook's Notes »

Brisket is cut from under the first five ribs of the breast section. The beef is sold in two sections, a lean, inexpensive flat cut and a richer point cut. This recipe works best with flat-cut brisket.

Cut the shredded meat into smaller pieces and serve it on soft dinner rolls for perfect kid-sized sandwiches.

Grilled Marinated Salmon with Cucumber Sauce

Prep Time: 30 Minutes **Start to Finish:** 1 Hour

Servings: 8 servings

Salmon

- ¼ cup soy sauce
- 3 tablespoons lemon juice
- 2 tablespoons water
- 1½ teaspoons garlic powder
- ½ teaspoon onion powder
- 1 salmon fillet, about 1 inch thick (2 to 2¼ lb)
- 2 teaspoons vegetable oil

Sauce

- ½ cup sour cream
- 1½ teaspoons chopped fresh or ½ teaspoon dried dill weed
- 1 teaspoon cider vinegar
- ¼ teaspoon onion powder
- ¼ teaspoon salt
- ⅔ cup chopped unpeeled cucumber

1. In shallow nonmetal dish, mix soy sauce, lemon juice, water, garlic powder and onion powder. Add salmon, skin side up. Let stand at room temperature 30 minutes to marinate.

2. Meanwhile, in small bowl, mix sauce ingredients. Cover; refrigerate until serving time.

3. Heat gas or charcoal grill. Brush skin side of salmon with oil. Place salmon, skin side down, on grill. Cover grill; cook over medium heat 13 to 18 minutes or until fish flakes easily with fork. To serve, cut into 8 pieces. Serve with sauce.

Nutrition information per serving:

1 SERVING: Calories 200 (Calories from Fat 90); Total Fat 10g (Saturated Fat 3.5g); Cholesterol 85mg; Sodium 600mg; Total Carbohydrate 3g (Dietary Fiber 0g; Sugars 1g); Protein 25g

Cook's Note »

You can use salmon steaks instead of the fillets. Also, halibut is a nice alternative to the salmon for a change of flavor.





Apricot-Rosemary Grilled Turkey Breast

Prep Time: 5 Minutes **Start to Finish:** 2 Hours

Servings: 8 servings

- 1 whole bone-in turkey breast (5 to 8 lb)
- ¼ cup apricot preserves
- 2 teaspoons lemon juice
- 4 sprigs fresh rosemary
- 4 cloves garlic, sliced

1. Heat grill for indirect cooking as directed by manufacturer. If ribs and backbone of turkey breast are attached, cut off with sharp knife or scissors so breast will be stable on grill. Loosen skin from turkey breast.

2. In small bowl, mix preserves and lemon juice until blended. Spread half of preserves mixture over meat under skin. Slide rosemary and garlic under skin.

3. When ready to grill, place turkey skin-side-up on grill for indirect cooking. Cook 1 hour 30 minutes to 2 hours or until instant-read thermometer inserted into thickest part of breast registers 170°F. During last 15 minutes of cooking, brush remaining preserves mixture over turkey breast. Season to taste with salt, if desired.

Nutrition information per serving:

1 SERVING: Calories 370 (Calories from Fat 60); Total Fat 15g (Saturated Fat 4g); Cholesterol 145mg; Sodium 120mg; Total Carbohydrate 5g (Dietary Fiber 0g; Sugars 3g); Protein 54g

Cook's Notes »

Bone-in whole turkey breast grills beautifully. Thaw a frozen turkey breast for 1 to 2 days in the refrigerator. To ensure the breast will sit stable in the roasting pan or on the grill, use a sharp knife or kitchen scissors to remove the backbone.

Two tablespoons of crushed dried rosemary leaves can be used in place of fresh rosemary.



Italian Tortellini-Vegetable Salad

Prep Time: 25 Minutes **Start to Finish:** 25 Minutes

Servings: 8 servings (1½ cups each)

- 1 package (9 oz) refrigerated cheese-filled tortellini
- 1 package (9 oz) refrigerated spinach-filled tortellini
- 2 cups small fresh cauliflower florets
- 2 cups small fresh broccoli florets
- 1 cup oil-packed julienne-cut sun-dried tomatoes (from 6.5-oz jar), drained
- ¼ cup chopped red onion
- ¼ cup chopped fresh parsley
- 1 medium yellow bell pepper, chopped
- 2 jars (6 oz each) marinated artichoke hearts, drained, coarsely chopped and reserving ¼ cup liquid
- 1 bottle (8 oz) Italian dressing

1. In large saucepan, cook and drain tortellini as directed on package, adding cauliflower and broccoli during last minute of cooking time. Rinse with cold water to cool; drain well.

2. Meanwhile, in large bowl, mix tomatoes, onion, parsley, bell pepper and artichokes.

3. Add tortellini, cauliflower and broccoli to salad; stir gently. Add dressing and reserved ¼ cup artichoke liquid; toss to mix. Serve immediately, or cover and refrigerate until serving time.

Nutrition information per serving:

1 SERVING: Calories 120 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g); Cholesterol 20mg; Sodium 240mg; Total Carbohydrate 9g (Dietary Fiber 1g; Sugars 1g); Protein 4g



Ham and Macaroni Picnic Salad

Prep Time: 20 Minutes **Start to Finish:** 20 Minutes

Servings: 12 servings (1 cup each)

Salad

- 4 cups uncooked elbow macaroni (16 oz)
- 1 cup diced cooked ham
- 1 cup sliced celery
- ½ cup chopped green onions
- ¼ cup sweet pickle relish
- 1 jar (2 oz) diced pimientos, drained
- 4 hard-cooked eggs, chopped

Dressing

- 1 cup salad dressing or mayonnaise
- 2 tablespoons yellow mustard
- ½ teaspoon salt
- ¼ teaspoon pepper

1. Cook and drain macaroni as directed on package. Rinse with cold water to cool; drain well.

2. In large bowl, mix cooked macaroni, ham, celery, onions, pickle relish and pimientos.

3. In small bowl, mix all dressing ingredients until well blended. Add to salad; mix well. Gently stir in hard-cooked eggs. Serve immediately, or cover and refrigerate until serving time.

Nutrition information per serving:

1 SERVING: Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 2g); Cholesterol 80mg; Sodium 500mg; Total Carbohydrate 36g (Dietary Fiber 1g; Sugars 6g); Protein 10g



Chicken with Chipotle-Avocado Salsa

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes
Servings: 8 servings

Chicken

- 1 package (1.25 oz) Old El Paso® taco seasoning mix
- 2 tablespoons olive oil
- 2 tablespoons lime juice
- 1 tablespoon honey
- 2 quartered whole chickens (3 to 3½ lb each), skin and fat removed if desired (8 quarters)

Salsa

- 1 medium tomato, chopped
- 1 medium avocado, pitted, peeled and chopped
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons finely chopped red onion
- ½ teaspoon garlic salt
- 1 to 2 teaspoons chopped chipotle chiles in adobo sauce (from 7 or 11-oz can)

1. Heat gas or charcoal grill. In medium bowl, mix taco seasoning mix, oil, lime juice and honey until

blended. Brush mixture evenly over all sides of chicken quarters.

2. Place chicken on grill. Cover grill; cook over medium heat 30 to 40 minutes or until juice of chicken is clear when thickest piece is cut to bone (170°F for breasts; 180°F for thighs and legs), turning frequently.

3. Meanwhile, mix all salsa ingredients until blended. Serve salsa mixture with chicken.

To broil chicken, place on broiler pan; broil 4 to 6 inches from heat using times above as a guide, turning frequently.

Nutrition information per serving:

1 SERVING: Calories 440 (Calories from Fat 245); Total Fat 27g (Saturated Fat 7g); Cholesterol 130mg; Sodium 370mg; Total Carbohydrate 8g (Dietary Fiber 1g; Sugars 5g); Protein 41g

Cook's Note »

You can substitute bone-in chicken breasts for the quartered fryers if you like. Just be sure to cook the chicken until it is fork-tender and the juices run clear.



Baked Ham with Orange-Mustard Glaze

Prep Time: 20 Minutes **Start to Finish:** 3 Hours
Servings: 16 servings

- 1 cooked bone-in ham (6 to 8 lb)
- 1 cup water
- 1 cup orange juice
- $\frac{2}{3}$ cup orange marmalade
- $\frac{1}{3}$ cup stone-ground mustard
- 3 teaspoons ground mustard

1. Heat oven to 325°F. Place ham, fat side up, in disposable roasting pan (placed on baking pan) or on rack in shallow roasting pan. Pour water into pan. Bake 1 hour.
2. Remove ham from oven. Add orange juice to roasting pan. If necessary, trim fat from ham. Score ham diagonally at 1-inch intervals, cutting about $\frac{1}{4}$ inch deep; score in opposite direction to form diamond shapes. Insert meat thermometer so bulb reaches center of thickest part of ham but does not rest in fat or on bone.
3. In small bowl, mix marmalade and mustards until blended. Brush half of marmalade mixture over ham; baste with pan juices. Return to oven; bake 1 hour to 1 hour 30 minutes or until meat thermometer registers 140°F, basting frequently with pan juices and brushing with remaining marmalade mixture.
4. Let ham stand in roasting pan 15 minutes before slicing, basting frequently with pan juices.

Nutrition information per serving:

1 SERVING: Calories 170 (Calories from Fat 45); Total Fat 5g (Saturated Fat 1.5g); Cholesterol 45mg; Sodium 1110mg; Total Carbohydrate 13g (Dietary Fiber 0g; Sugars 9g); Protein 18g



Piglets In Blankets

Prep Time: 15 Minutes **Start to Finish:** 30 Minutes
Servings: 8 servings

- 1 can (8 oz) Pillsbury® refrigerated crescent dinner rolls
- 24 cooked cocktail wieners
- Ketchup or sweet-and-sour sauce

1. Heat oven to 375°F. Grease cookie sheet. Unroll dough; separate into 8 triangles. Cut each triangle into 3 smaller triangles.
2. Place 1 wiener on shortest side of each triangle; roll up to opposite point. Place point side down on cookie sheet.
3. Bake 11 to 15 minutes or until deep golden brown. Immediately remove from cookie sheet. Serve with ketchup.

Nutrition information per serving:

1 SERVING: Calories 200 (Calories from Fat 130); Total Fat 15g (Saturated Fat 5g); Cholesterol 15mg; Sodium 570mg; Total Carbohydrate 12g (Dietary Fiber 0g; Sugars 3g); Protein 5g

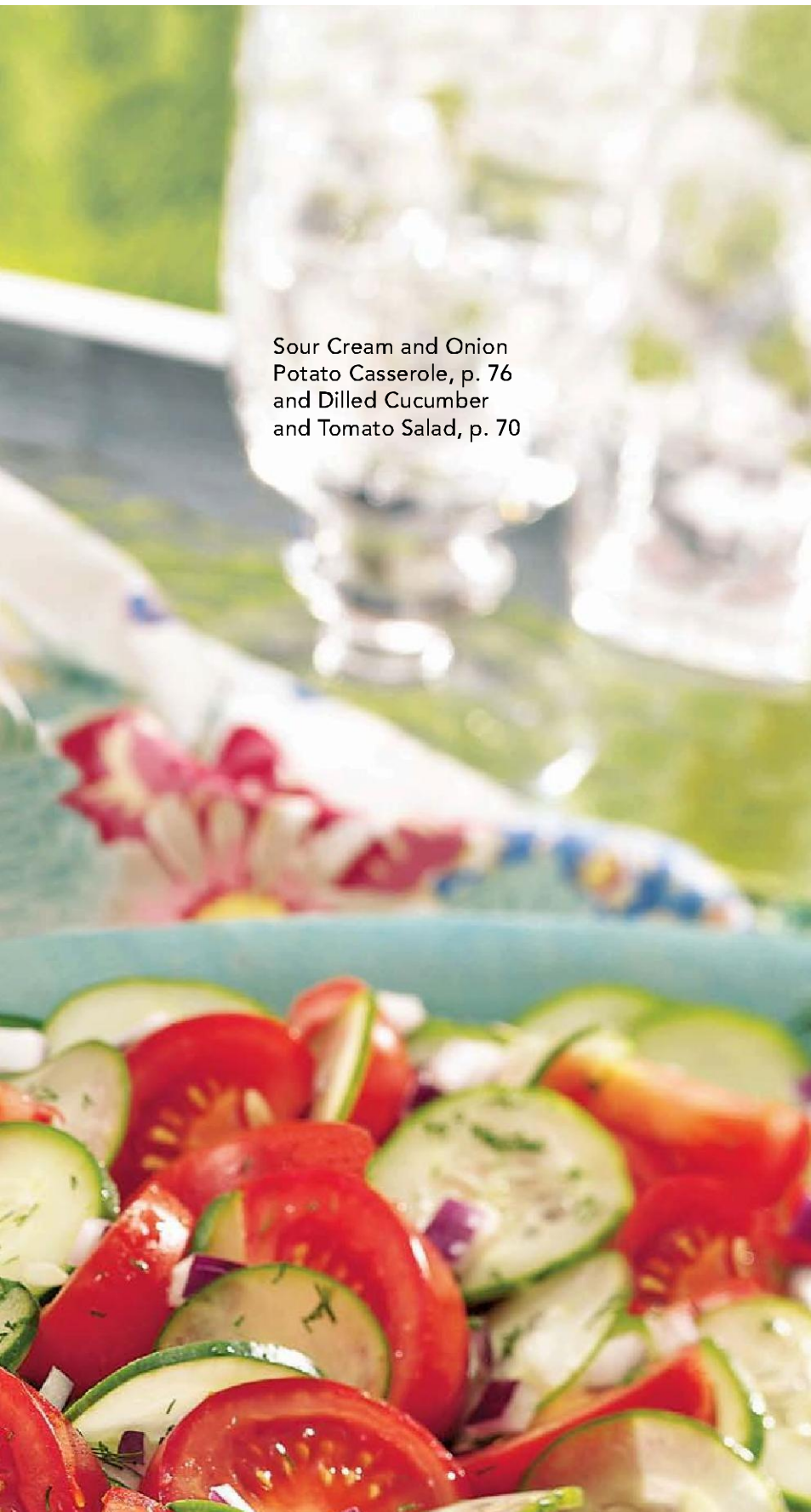
Cook's Note »

Roll the wieners in crescent dough up to 2 hours in advance. Cover them tightly and refrigerate until it's time to bake them.

on the side

Make a "just right" pairing for your main dish with a spring salad or scrumptious side.





Sour Cream and Onion
Potato Casserole, p. 76
and Dilled Cucumber
and Tomato Salad, p. 70

In this chapter »

p. 67



- 67 Speedy Honey-Lime
Fruit Salad
- 68 Creamy Marinated
Potato Salad
- 69 Super Simple Picnic
Potato Salad
- 70 Dilled Cucumber and
Tomato Salad
- 71 Marinated Vegetable Salad
- 72 Fresh Greens with Green
Chile Vinaigrette
- 73 Party Caesar Salad
- 74 Wild Rice and Bean Salad
- 75 Almond-Parmesan Asparagus
- 76 Sour Cream and Onion
Potato Casserole
- 77 Seasoned Grilled
New Potatoes



Speedy Honey-Lime Fruit Salad

Prep Time: 5 Minutes **Start to Finish:** 5 Minutes

Servings: 8 servings (1 cup each)

- ½ cup refrigerated coleslaw dressing
- 3 tablespoons honey
- 1 teaspoon grated lime peel
- 1½ teaspoons fresh lime juice
- 2 quarts (8 cups) fresh fruit salad (from deli)

1. In small bowl, mix coleslaw dressing, honey, lime peel and lime juice until well blended.

2. Just before serving, in large serving bowl, gently mix fruit salad and dressing mixture to coat.

Nutrition information per serving:

1 SERVING: Calories 205 (Calories from Fat 70); Total Fat 8g (Saturated Fat 1g); Cholesterol 5mg; Sodium 85mg; Total Carbohydrate 32g (Dietary Fiber 3g; Sugars 29g); Protein 1g

Cook's Notes »

To take this salad to a potluck, tote the dressing sealed in its own container, and toss it with the fruit when it's time to eat.

Garnish with a lime twist and fresh mint.



Creamy Marinated Potato Salad

Prep Time: 40 Minutes **Start to Finish:** 1 Hour

Servings: 12 servings (½ cup each)

Salad

- 1¼ lb small red potatoes (8 to 12 potatoes)
- 3 tablespoons cider vinegar
- ½ teaspoon salt
- 4 eggs
- ½ cup sliced green onions
- ½ cup sliced celery
- 1 small red bell pepper, coarsely chopped
- 1 can (2¼ oz) sliced ripe olives, drained

Dressing

- ¾ cup mayonnaise
- ¼ cup sour cream
- 1 teaspoon sugar
- 2 teaspoons prepared horseradish
- 2 teaspoons yellow mustard
- ¼ teaspoon coarse ground black pepper

1. In large saucepan, place potatoes; add enough water to cover. Heat to boiling. Cook 20 minutes or until tender. Drain; cool slightly. Cut into 1-inch

cubes. In large nonmetal bowl, toss potatoes with vinegar and salt until coated. Let stand 30 minutes.

2. Meanwhile, in small saucepan, place eggs in single layer. Add enough water to cover eggs by 1 inch. Heat to boiling. Immediately remove from heat; cover and let stand 15 minutes. Drain; rinse with cold water. Place eggs in bowl of ice water; let stand 10 minutes.

3. Drain eggs; peel and chop. Add to potatoes with all remaining salad ingredients; mix gently.

4. In small bowl, mix all dressing ingredients until blended. Pour over salad; mix gently to coat. If desired, garnish with additional sliced green onions.

Nutrition information per serving:

1 SERVING: Calories 190 (Calories from Fat 130); Total Fat 14g (Saturated Fat 3g); Cholesterol 80mg; Sodium 260mg; Total Carbohydrate 12g (Dietary Fiber 1g; Sugars 2g); Protein 4g

Cook's Note »

To reduce the amount of fat in each serving of this salad by about 6 grams, use light mayonnaise and light sour cream.

Super Simple Picnic Potato Salad

Prep Time: 45 Minutes **Start to Finish:** 5 Hours 45 Minutes

Servings: 16 servings (½ cup each)

- 1 package (32 oz) frozen southern-style hash-brown potatoes
- ¼ cup water
- 2 tablespoons cider vinegar
- 1 tablespoon yellow mustard
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 5 eggs
- 1 cup mayonnaise
- ½ cup chopped celery
- ⅓ cup chopped onion
- Paprika, if desired

1. In ungreased 3-quart microwavable bowl, mix frozen potatoes and water; spread evenly in bowl. Cover tightly with microwavable plastic wrap. Microwave on High 15 to 20 minutes or until potatoes are hot and tender, stirring once halfway through cooking.

2. Add vinegar, mustard, salt and pepper to hot potatoes; blend well. Spread evenly in bowl. Cover, refrigerate at least 5 hours or until completely cold.

3. Meanwhile, in medium saucepan, place eggs in single layer. Add enough water to cover eggs by 1 inch. Heat to boiling. Immediately remove from heat; cover and let stand 15 minutes. Drain; rinse with cold water. Place eggs in bowl of ice water; let stand 10 minutes. Drain. Peel eggs. Reserve 1 egg for garnish; chop remaining 4 eggs.

4. Stir mayonnaise into cold potato mixture. Add celery, onion and chopped eggs; toss gently to mix. Spoon mixture into large serving bowl. Slice reserved hard-cooked egg; arrange on top of salad. Sprinkle with paprika. Serve immediately, or cover and refrigerate until serving time.

Nutrition information per serving:

1 SERVING: Calories 200 (Calories from Fat 115); Total Fat 13g (Saturated Fat 2g); Cholesterol 75mg; Sodium 350mg; Total Carbohydrate 17g (Dietary Fiber 1g; Sugars 2g); Protein 4g



Cook's Notes »

To streamline this recipe, purchase hard-cooked eggs from the deli.

The flavors in this potato salad will improve in the refrigerator. Prepare the salad a day in advance; cover and refrigerate it until serving time.

To keep the garnishes (tomato rose and celery leaf) in place during transport, press the plastic wrap directly on the surface of the salad.



Dilled Cucumber and Tomato Salad

Prep Time: 15 Minutes **Start to Finish:** 1 Hour 15 Minutes

Servings: 8 servings (1 cup each)

- 4 medium tomatoes, each cut into 8 wedges (about 3 cups)
- 2 medium cucumbers, thinly sliced (about 5 cups)
- ½ cup finely chopped red onion
- ½ cup rice vinegar
- 4 teaspoons sugar
- 1 tablespoon finely chopped fresh dill
- ½ teaspoon seasoned salt

1. In large glass serving bowl, mix tomatoes, cucumbers and onion.
2. In small bowl, mix all remaining ingredients until blended. Pour vinegar mixture over vegetables; toss to mix. Cover; refrigerate 1 hour to blend flavors. Toss again just before serving. Serve with slotted spoon.

Nutrition information per serving:

1 SERVING: Calories 35 (Calories from Fat 0); Total Fat 0g (Saturated Fat 0g); Cholesterol 0mg; Sodium 90mg; Total Carbohydrate 8g (Dietary Fiber 1g; Sugars 6g); Protein 1g

Cook's Notes »

For maximum cucumber crunch, choose firm, slender cucumbers with thin skins. Cucumber seeds become bitter with age. Slice older cucumbers in half lengthwise and run the tip of a spoon down the center to remove the seeds. Or try hothouse cucumbers. These very long slender cucumbers don't have many seeds but cost a bit more.

Rice vinegar is less acidic than cider, white or wine vinegar. Look for it near the other vinegars in the grocery store.

Marinated Vegetable Salad

Prep Time: 25 Minutes **Start to Finish:** 4 Hours 25 Minutes
Servings: 10 servings (½ cup each)

- 1 large zucchini, quartered, very thinly sliced
- 1 large yellow summer squash, quartered, very thinly sliced
- 1 carrot, peeled, thinly sliced
- ¼ cup very thinly sliced red onion, separated into rings
- 4 radishes, very thinly sliced
- ⅔ cup purchased Greek vinaigrette dressing

1. In large bowl, mix all ingredients until combined.
2. Cover; refrigerate at least 4 hours or overnight before serving.

Nutrition information per serving:

1 SERVING: Calories 90 (Calories from Fat 60); Total Fat 7g (Saturated Fat 1g); Cholesterol 0mg; Sodium 180mg; Total Carbohydrate 5g (Dietary Fiber 2g; Sugars 3g); Protein 1g

Cook's Notes »

To reduce the fat in each serving of these marinated vegetables by about 6 grams, use fat-free Italian dressing and 2 tablespoons of crumbled feta cheese.

For a colorful presentation, line the serving bowl with green-edged ivory kale or purple kale leaves.





Fresh Greens with Green Chile Vinaigrette

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes

Servings: 8 servings

Vinaigrette

- 1 can (4.5 oz) Old El Paso® chopped green chiles
- 1/3 cup extra-virgin olive oil
- 2 tablespoons balsamic vinegar
- 2 tablespoons orange juice
- 1/2 teaspoon salt

Salad

- 8 cups torn mixed salad greens
- 1 cup cherry tomatoes, halved

1. In blender container, place chiles, oil, vinegar, orange juice and salt. Cover; blend until smooth.

2. In serving bowl, place salad greens. Add vinaigrette; toss gently. Scatter cherry tomato halves over top.

Nutrition information per serving:

1 SERVING: Calories 100 (Calories from Fat 80); Total Fat 9g (Saturated Fat 1g); Cholesterol 0mg; Sodium 220mg; Total Carbohydrate 4g (Dietary Fiber 1g; Sugars 2g); Protein 1g

Cook's Note »

To save time, use pre-washed spinach leaves and/or packaged salad greens. Do not dress the greens until you are ready to serve them. The acid in the vinaigrette will cause the greens to wilt.

Party Caesar Salad

Prep Time: 10 Minutes **Start to Finish:** 10 Minutes

Servings: 8 servings (1 cup each)

- 8 cups torn romaine lettuce
- 1 cup croutons
- 1 cup shredded fresh Parmesan cheese (4 oz)
- ½ cup Caesar dressing

1. In large bowl, gently toss lettuce, croutons and ¾ cup of the cheese to mix.
2. Pour dressing over salad; toss to coat. Sprinkle with remaining ¼ cup cheese. Serve immediately; if

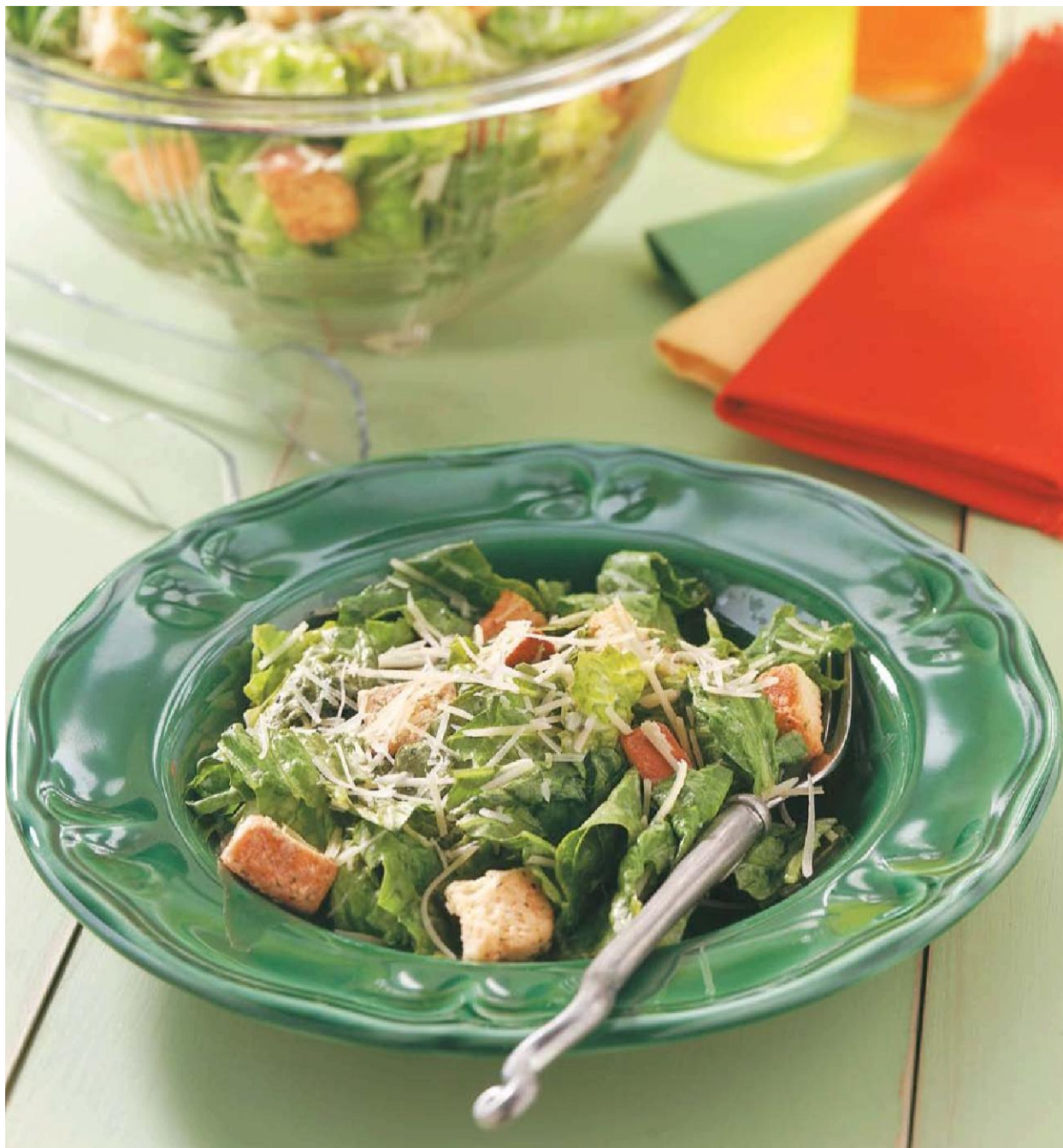
desired, sprinkle with freshly ground black pepper.

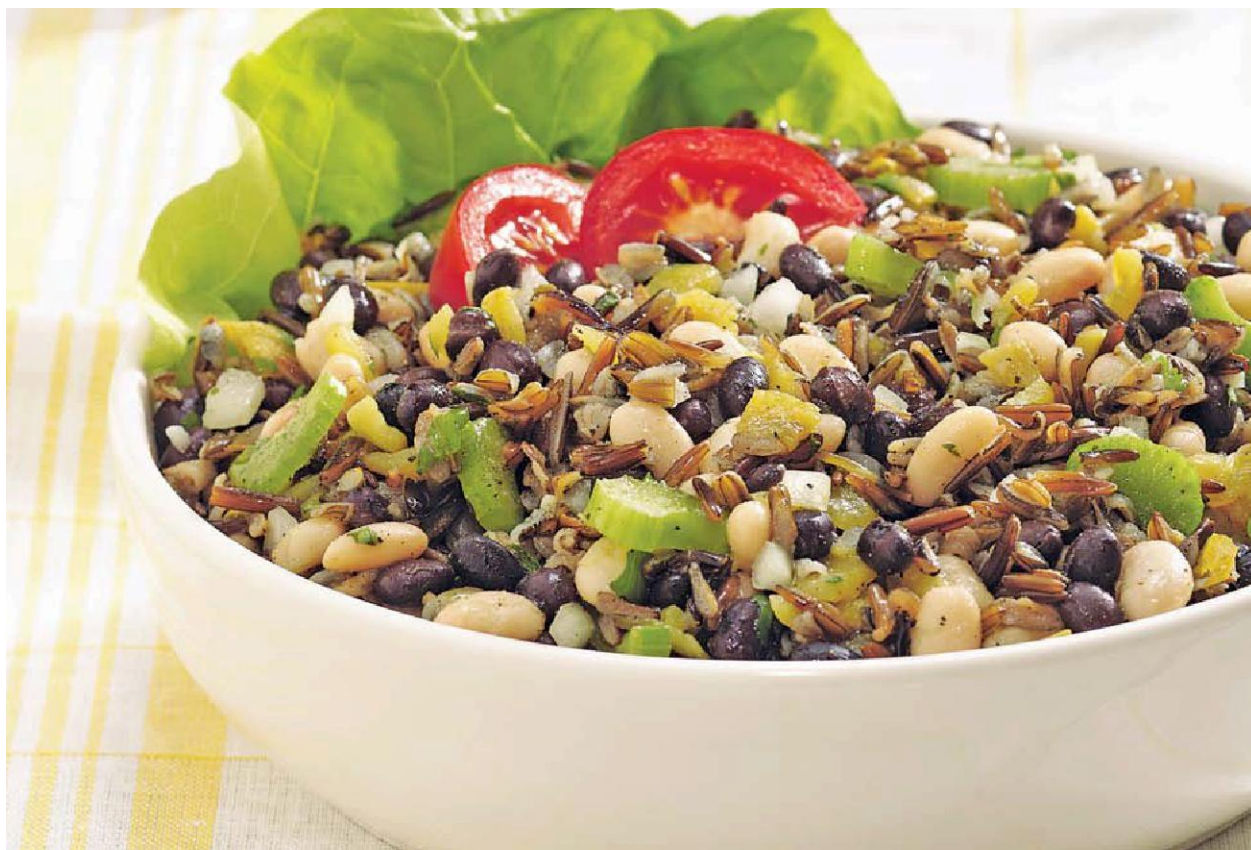
Nutrition information per serving:

1 SERVING: Calories 160 (Calories from Fat 110); Total Fat 13g (Saturated Fat 3.5g); Cholesterol 10mg; Sodium 420mg; Total Carbohydrate 5g (Dietary Fiber 1g; Sugars 2g); Protein 7g

Cook's Note »

Once lettuce is combined with dressing, it quickly turns soggy. For the best flavor and texture, add the dressing and toss the salad just before serving.





Wild Rice and Bean Salad

Prep Time: 20 Minutes **Start to Finish:** 20 Minutes

Servings: 10 servings (½ cup each)

Salad

- 1 package (10 oz) frozen cooked wild rice (2 cups), thawed
- 1 can (15.5 oz) great northern beans, drained, rinsed
- 1 can (15 oz) black beans, drained, rinsed
- 1 can (4.5 oz) Old El Paso® chopped green chiles
- ½ cup sliced celery (1 medium stalk)
- ⅓ cup chopped onion (1 small)
- ¼ cup chopped fresh cilantro

Dressing

- ¼ cup olive oil
- ¼ cup vinegar
- 1 teaspoon ground mustard
- ½ teaspoon salt
- ½ teaspoon pepper
- 2 cloves garlic, minced

1. In large bowl, stir all salad ingredients until combined.

2. In small bowl, mix all dressing ingredients until blended. Pour dressing over salad; toss gently to coat. Serve immediately, or cover and refrigerate until serving time.

Nutrition information per serving:

1 SERVING: Calories 185 (Calories from Fat 55); Total Fat 6g (Saturated Fat 1g); Cholesterol 0mg; Sodium 440mg; Total Carbohydrate 30g (Dietary Fiber 6g; Sugars 3g); Protein 9g

Cook's Notes »

Wild rice, indigenous to the Great Lakes region of the United States, grows in marshy bogs, rivers and lakes. It has a chewy texture and a nutty flavor.

If you can't find wild rice in the freezer section of your grocery store, look for it in cans in the rice and dried bean aisle.

Almond-Parmesan Asparagus

Prep Time: 20 Minutes **Start to Finish:** 20 Minutes

Servings: 8 servings

- 2 tablespoons sliced almonds
- 2 teaspoons butter or margarine
- 2 teaspoons all-purpose flour
- ½ cup half-and-half
- ⅛ teaspoon salt
- Dash pepper
- Dash ground nutmeg, if desired
- 2 lb fresh asparagus spears, trimmed
- ½ cup chopped yellow bell pepper (½ medium)
- ¼ cup shredded Parmesan cheese (1 oz)

1. In 8-inch skillet, cook almonds over medium-low heat 4 to 6 minutes, stirring frequently, until fragrant and lightly browned. Remove from skillet; set aside.

2. In same skillet, melt butter over medium-low heat. With wire whisk, stir in flour until blended. Stir in half-and-half, salt, pepper and nutmeg. Cook, stirring constantly, until mixture boils. Cook 2 to 3

minutes longer, stirring constantly, until thickened. Remove from heat; cover to keep warm.

3. In 4-quart saucepan or Dutch oven, place asparagus; add ½ cup water. Heat to boiling over medium heat. Cook uncovered 3 to 5 minutes or until asparagus is crisp-tender, adding bell pepper during last minute of cooking; drain.

4. On large serving platter, arrange asparagus and bell pepper. Spoon sauce over top; sprinkle with cheese and almonds.

Nutrition information per serving:

1 SERVING: Calories 80 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2.5g); Cholesterol 10mg; Sodium 110mg; Total Carbohydrate 5g (Dietary Fiber 1g; Sugars 2g); Protein 4g

Cook's Note »

Look for fresh asparagus that is bright green with firm, unopened tips. To trim, snap off the tough ends where they break naturally. If desired, use a vegetable peeler to remove the outer layer of the spears.





Sour Cream and Onion Potato Casserole

Prep Time: 5 Minutes **Start to Finish:** 6 Hours 5 Minutes

Servings: 24 servings (½ cup each)

- 3 packages (5.2 oz each) dried hash-brown potatoes
- 3 tablespoons butter or margarine, melted
- 2 containers (12 oz each) chive-and-onion sour cream potato topper
- 1 can (10¾ oz) condensed cream of mushroom soup
- 2 cups shredded Cheddar-American cheese blend (8 oz)
- 5 cups water
- ½ cup french fried onions (from 2.8-oz can)

1. In 3½- to 4-quart slow cooker, stir dried potatoes and butter until mixed. Add potato topper, soup, cheese and water; stir to mix.

2. Cover; cook on Low heat setting 5 to 6 hours. Sprinkle french fried onions over potatoes before serving.

Nutrition information per serving:

1 SERVING: Calories 190 (Calories from Fat 100); Total Fat 11g (Saturated Fat 6g); Cholesterol 20mg; Sodium 670mg; Total Carbohydrate 18g (Dietary Fiber 1g; Sugars 2g); Protein 5g

Cook's Notes »

Condensed cream soup and American cheese blend help keep this sauce smooth and creamy during the long cook time. Without them, the casserole might curdle.

For easy clean-up, spray the slow cooker insert with cooking spray before assembling the recipe.

When you're bringing your slow cooker to another person's home or a picnic shelter with outlets, don't forget the extension cord.

Seasoned Grilled New Potatoes

Prep Time: 50 Minutes **Start to Finish:** 50 Minutes

Servings: 8 servings (½ cup each)

- 2 lb new red potatoes
- ¼ cup butter or margarine, melted
- 2 cloves garlic, minced
- 1 teaspoon seasoned salt

1. Heat gas or charcoal grill. If potatoes are large, cut in half or quarter for uniform pieces. Place potatoes in 8-inch square disposable foil pan or in center of large sheet of heavy-duty foil.

2. In small bowl, mix butter, garlic and salt; pour over potatoes. Cover pan with foil or seal foil packet with double-fold seals, allowing room for heat expansion.

3. Place potatoes on grill. Cover; cook over medium heat 35 to 45 minutes or until potatoes are tender, stirring potatoes in foil pan or turning foil packet several times during cooking.

Nutrition information per serving:

1 SERVING: Calories 140 (Calories from Fat 50); Total Fat 6g (Saturated Fat 3.5g); Cholesterol 15mg; Sodium 220mg; Total Carbohydrate 20g (Dietary Fiber 3g; Sugars 1g); Protein 2g

Cook's Note »

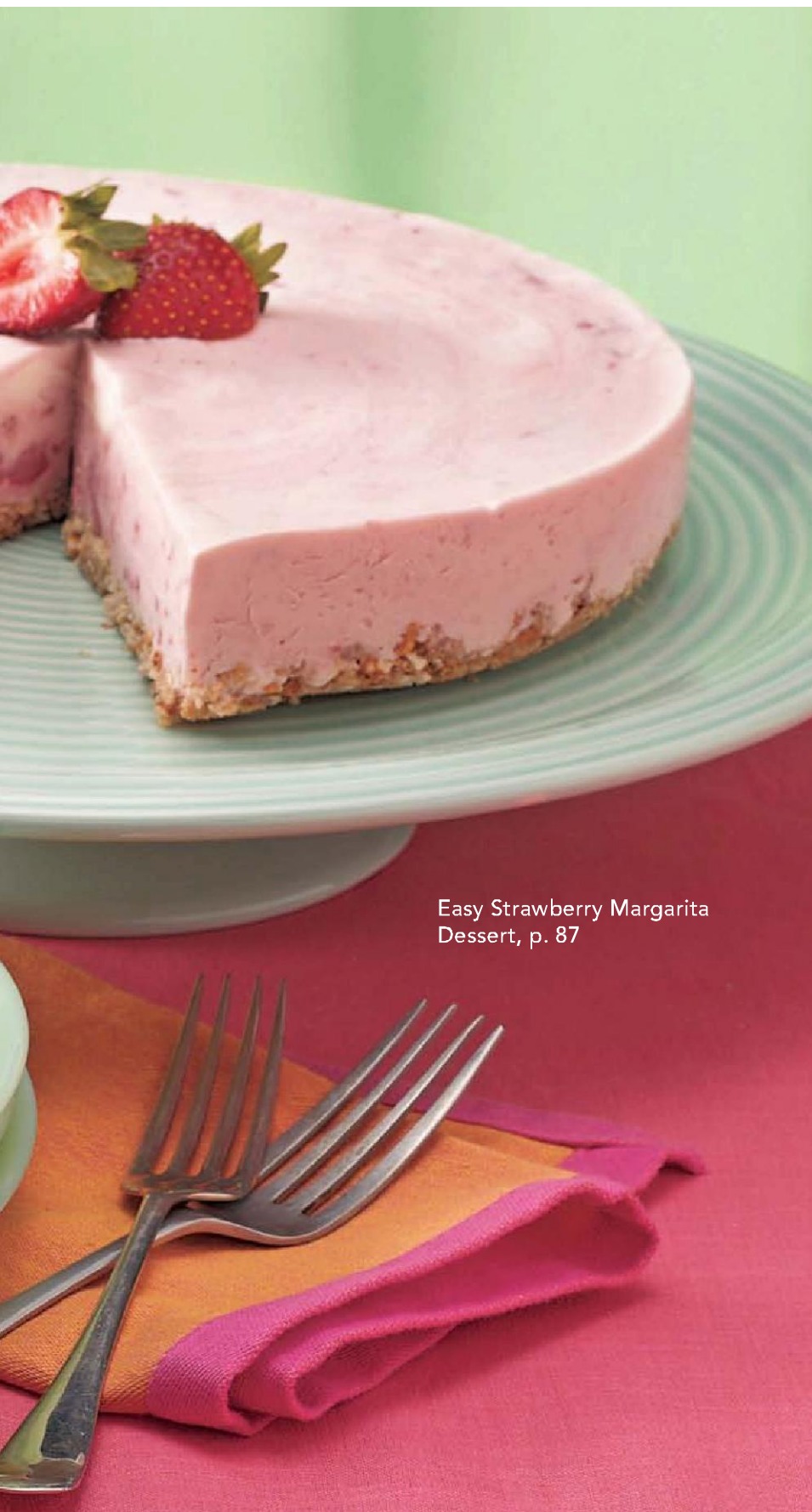
Add 2 tablespoons of chopped fresh herbs to the seasoning mixture for these grilled potatoes. Try a combination of your favorite herbs, such as rosemary, thyme and/or sage.



sweet perfection

End a great gathering with sweet perfection,
a delicious dessert.





Easy Strawberry Margarita
Dessert, p. 87

In this chapter »

p. 92



- 81 Cherry Berry Tart
- 82 Rustic Strawberry Tart with Strawberry Cream
- 83 Cashew-Fudge-Caramel Ice Cream Pie
- 84 Key Lime Dessert with Raspberry Sauce
- 85 Lemon Supreme Cheesecake
- 86 New York White Chocolate Cheesecake
- 87 Easy Strawberry Margarita Dessert
- 88 Fruit-Topped Angel Food Cake Squares
- 89 Peanut Butter-Chocolate Chip Pound Cake
- 90 Cashew-White Chocolate Drops
- 91 Monkey Cereal Bars
- 92 Mr. Mouse Party Cupcakes
- 93 Little Red Barn Cake
- 94 Peanut Butter Sundaes-in-a-Cup
- 94 Strawberry Blossoms



Cherry Berry Tart

Prep Time: 20 Minutes **Start to Finish:** 1 Hour 50 Minutes

Servings: 8 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 can (21 oz) cherry fruit pie filling
- 1 cup halved strawberries
- 1 cup blueberries
- Whipped cream, if desired

1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch tart pan with removable bottom. Place crust in pan; press in bottom and up sides of pan. Trim edges if necessary. Generously prick crust with fork.

2. Bake 9 to 11 minutes or until light golden brown. Cool completely.

3. In large bowl, gently mix remaining ingredients except whipped cream. Spoon into cooled baked shell. Refrigerate at least 1 hour. Remove side of pan. Garnish with whipped cream.

Nutrition information per serving:

1 SERVING: Calories 220 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2.5g); Cholesterol 0mg; Sodium 110mg; Total Carbohydrate 37g (Dietary Fiber 2g; Sugars 21g); Protein 0g

Cook's Note »

The tart can be made in a 9-inch glass pie plate. Follow the directions on the box



Rustic Strawberry Tart with Strawberry Cream

Prep Time: 35 Minutes **Start to Finish:** 35 Minutes
Servings: 8 servings

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 2 tablespoons granulated sugar
- 1 tablespoon cornstarch
- 3¼ cups coarsely chopped fresh strawberries
- 1 teaspoon granulated sugar
- ½ cup whipping cream
- 1 tablespoon powdered sugar
- Fresh mint, if desired

1. Heat oven to 450°F. Lightly spray cookie sheet with cooking spray. Remove pie crust from pouch; unroll on cookie sheet.

2. In medium bowl, mix 2 tablespoons granulated sugar and the cornstarch. Gently stir in 3 cups of the strawberries. Spoon onto center of crust, spreading to within 2 inches of edge. Fold 2-inch

crust edge up over filling, pleating decoratively. Brush crust edge with water; sprinkle with 1 teaspoon granulated sugar.

3. Bake 15 to 20 minutes or until crust is golden brown.

4. Meanwhile, in small bowl, beat whipping cream and powdered sugar with electric mixer on high speed until stiff peaks form. In another small bowl, mash remaining ¼ cup strawberries; fold into whipped cream. Serve tart with strawberry whipped cream. Garnish with fresh mint.

Nutrition information per serving:

1 SERVING: Calories 210 (Calories from Fat 110); Total Fat 12g (Saturated Fat 5g); Cholesterol 20mg; Sodium 115mg; Total Carbohydrate 24g (Dietary Fiber 2g; Sugars 10g); Protein 1g

Cook's Note »

Frozen strawberries are not recommended for this recipe because they will add too much moisture to the tart.

Cashew-Fudge-Caramel Ice Cream Pie

Prep Time: 25 Minutes **Start to Finish:** 5 Hours 30 Minutes

Servings: 8 servings

- 30 vanilla wafer cookies
- $\frac{3}{4}$ cup cashew halves and pieces
- $\frac{1}{4}$ cup butter, melted
- 2 pints (4 cups) dulce de leche ice cream, softened
- 1 cup chocolate fudge topping

1. Heat oven to 350°F. In food processor bowl, process vanilla wafers and $\frac{1}{2}$ cup of the cashews until finely ground. Add butter; process just until crumbly. Press mixture in bottom and up side of ungreased 9-inch glass pie plate.

2. Bake 10 to 12 minutes or until edges are light golden brown. Refrigerate crust until completely cooled, about 20 minutes.

3. Spread 1 pint of the ice cream in cooled crust. Spoon or drizzle $\frac{1}{2}$ cup of the ice cream topping over ice cream. Freeze until partially frozen, about 30 minutes.

4. Top pie with remaining pint ice cream, spreading evenly. Freeze at least 4 hours or until firm.

5. To serve, let pie stand at room temperature for 15 minutes. Cut into wedges; place on individual dessert plates. Top with remaining ice cream topping and cashew halves.

Nutrition information per serving:

1 SERVING: Calories 465 (Calories from Fat 225); Total Fat 25g (Saturated Fat 12g); Cholesterol 45mg; Sodium 370mg; Total Carbohydrate 53g (Dietary Fiber 1g; Sugars 35g); Protein 7g

Cook's Notes »

We've called for dulce de leche (caramel) ice cream in this recipe, but you can use any caramel-flavored ice cream.

To speed up cooling of the crust, we placed it in the refrigerator until completely cooled. You can choose to cool at room temperature; allow 45 to 60 minutes.



Key Lime Dessert with Raspberry Sauce

Prep Time: 45 Minutes **Start to Finish:** 6 Hours 45 Minutes

Servings: 24 servings

Filling

- 2 boxes (4-serving size each) lime flavored gelatin
- 2 cups boiling water
- 1 cup Key lime juice
- 2 cans (14 oz each) sweetened condensed milk (not evaporated)
- 1 pint (2 cups) whipping cream

Crust

- 45 graham cracker squares
- 2 tablespoons Key lime juice
- 2 tablespoons water
- Raspberry Sauce
- 1 jar (18 oz) seedless raspberry jam (1½ cups)
- 2 tablespoons water

Garnish, if desired

- Fresh raspberries
- Grated lime peel or fresh mint leaves

1. In very large bowl, mix gelatin and boiling water; stir 2 to 3 minutes or until dissolved. Add 1 cup lime juice and the sweetened condensed milk; beat with electric mixer on medium speed until smooth. Set aside.

2. In medium bowl, beat whipping cream until stiff peaks form. Gently fold whipped cream into gelatin mixture just until combined.

3. Grease 13x9-inch pan. Arrange 5 cracker squares down length of pan; repeat forming 2 additional rows and using a total of 15 cracker squares to cover bottom of pan. Set aside.

4. In small bowl, mix 2 tablespoons lime juice and 2 tablespoons water. Brush juice mixture onto each cracker square in pan just until moistened. Carefully pour 3½ cups filling over cracker crust; spread evenly. Repeat cracker and filling layers 2 times. Gently tap pan on hard surface and push down any crackers that are close to surface. Cover with foil; refrigerate at least 6 hours or overnight.

5. Meanwhile, in medium microwavable bowl, mix jam and 2 tablespoons water. Microwave on Medium about 30 seconds or until jam is melted, stirring twice. Cover; refrigerate until serving time.

6. Cut dessert into squares. Spoon 1 tablespoon raspberry sauce onto each individual dessert plate. Place dessert squares on plates. Garnish with raspberries and lime peel. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 305 (Calories from Fat 90); Total Fat 10g (Saturated Fat 6g); Cholesterol 35mg; Sodium 150mg; Total Carbohydrate 50g (Dietary Fiber 0g; Sugars 41g); Protein 4g



Cook's Notes »

Key limes originated from Key West, Florida, but are also grown in Mexico, the Caribbean and Latin America. They are small limes with a thin skin, yellowish-green color and delicate tart flavor.

If you cannot find Key lime juice, regular Persian lime juice can be used but decrease the amount in the filling to ¾ cup.

Lemon Supreme Cheesecake

Prep Time: 20 Minutes **Start to Finish:** 5 Hours 50 Minutes

Servings: 16 servings

Crust

- 1½ cups vanilla wafer crumbs (40 cookies)
- 2 tablespoons sugar
- ½ teaspoon grated lemon peel
- ¼ cup butter, melted

Filling

- 3 packages (8 oz each) cream cheese, softened
- ¾ cup sugar
- 3 eggs
- 1 cup whipping cream
- 1 tablespoon grated lemon peel
- 3 tablespoons fresh lemon juice
- ¼ teaspoon salt

Topping

- 1 jar (10 or 11¼ oz) lemon curd (about 1 cup)
- ½ cup whipping cream
- 1 tablespoon sugar

1. Heat oven to 325°F. In medium bowl, mix crust ingredients until combined. In ungreased 9-inch springform pan, press crumb mixture in bottom and 1 inch up side. (For best results, do not use dark pan.)

2. In large bowl, beat cream cheese with electric mixer on medium speed until fluffy. Gradually beat in ¾ cup sugar until smooth. Add eggs, one at a time, beating well after each addition. On low speed, beat in 1 cup whipping cream, the lemon peel, lemon juice and salt until smooth. Pour into crust-lined pan.

3. Bake 55 to 60 minutes or until set but still slightly jiggly in center. Cool in pan on cooling rack 20 minutes. Carefully run knife around side of pan to loosen, but do not remove side of pan. Cool 1 hour 30 minutes.

4. In small bowl, stir lemon curd to soften mixture; spread evenly over top of cheesecake to within ½ inch of edge. Refrigerate at least 3 hours or overnight.

5. Just before serving, remove side of pan. In small bowl, beat ½ cup whipping cream and



1 tablespoon sugar with electric mixer on high speed until stiff peaks form. Spoon or pipe whipped cream around edge of cheesecake. If desired, garnish with lemon peel. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 410 (Calories from Fat 250); Total Fat 28g (Saturated Fat 16g); Cholesterol 135mg; Sodium 250mg; Total Carbohydrate 33g (Dietary Fiber 0g; Sugars 28g); Protein 5g

Cook's Note »

For the best results, we recommend using a shiny or dull aluminum pan. Dark gray pans absorb the heat more and this might cause a crack in the center of the cheesecake.

New York White Chocolate Cheesecake

Prep Time: 1 Hour **Start to Finish:** 7 Hours

Servings: 16 servings

Crust

- 1 package (9 oz) chocolate wafer cookies, crushed (2¼ cups)
- 6 tablespoons butter or margarine, melted

Filling

- 2 packages (8 oz each) cream cheese, softened
- ½ cup sugar
- 3 eggs
- 1 bag (12 oz) white vanilla baking chips (2 cups) or 12 oz vanilla-flavored candy coating, chopped, melted
- 1 cup whipping cream
- 1 teaspoon vanilla

Chocolate Sauce

- ⅓ cup semisweet chocolate chips
- 1 tablespoon butter
- ¼ cup boiling water
- ¾ cup sugar
- 3 tablespoons corn syrup
- ½ teaspoon vanilla or mint extract

- 1.** Place 12-inch square sheet of foil on rack below center oven rack in oven. Heat oven to 325°F. In medium bowl, mix crust ingredients until combined. Press in bottom and about 1 inch up side of ungreased 10-inch springform pan. Refrigerate while preparing filling.
- 2.** In large bowl, beat cream cheese with electric mixer on medium speed until smooth. Gradually add ½ cup sugar, beating until smooth. Add eggs, one at a time, beating well after each addition. Quickly add melted chips, whipping cream and vanilla; beat until smooth. Pour into crust-lined pan.
- 3.** Bake 55 to 65 minutes or until edges are set; center of cheesecake will be soft. Turn oven off; open oven door at least 4 inches. Let cheesecake sit in oven 30 minutes or until center is set.
- 4.** Remove cheesecake from oven. Cool in pan on cooling rack 1 hour or until completely cooled. Carefully remove side of pan. Refrigerate at least 4 hours or overnight.



5. In small heavy saucepan, place chocolate chips, 1 tablespoon butter and the boiling water. Let stand 5 minutes. With wire whisk, beat chocolate mixture until smooth. Add ¾ cup sugar and the corn syrup; mix well. Heat to boiling over medium-low heat, stirring constantly. Reduce heat to low; boil 8 minutes without stirring.

6. Remove saucepan from heat. Stir ½ teaspoon vanilla into chocolate sauce. Cool 15 minutes, stirring frequently. Sauce will thicken as it cools. Serve cheesecake with sauce. Store cheesecake and sauce in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 485 (Calories from Fat 280); Total Fat 31g (Saturated Fat 17g); Cholesterol 105mg; Sodium 250mg; Total Carbohydrate 46g (Dietary Fiber 0g; Sugars 38g); Protein 6g

Cook's Notes »

To melt white vanilla baking chips or candy coating, place 1 cup or 6 ounces at a time in medium microwavable bowl. Microwave on Medium 3 to 4 minutes or until melted, stirring once halfway through cooking. Stir until smooth.

Use a vegetable peeler to shave vanilla curls from the smooth underside of a white baking bar or vanilla candy coating square. Spoon the chocolate sauce over each piece of cheesecake and garnish it with a white chocolate curl.



Easy Strawberry Margarita Dessert

Prep Time: 25 Minutes **Start to Finish:** 3 Hours 25 Minutes
Servings: 10 servings

Crust

- 1¼ cups crushed pretzels
- ¼ cup sugar
- ½ cup butter or margarine, melted

Filling

- 1 package (10 oz) frozen strawberries in syrup, thawed
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- ½ cup frozen concentrated margarita mix, thawed
- 1 cup whipping cream, whipped
- Fresh strawberries, if desired

1. In small bowl, mix all crust ingredients. Press firmly in bottom of ungreased 8- or 9-inch springform pan. Refrigerate while making filling.

2. In large bowl with wire whisk, mix thawed strawberries until broken into small pieces. Beat in condensed milk and margarita mix until well blended. Fold in whipped cream. Pour into crust-lined pan. Freeze at least 3 hours or until firm. Cut into wedges to serve. Garnish with fresh strawberries.

Nutrition information per serving:

1 SERVING: Calories 400 (Calories from Fat 200); Total Fat 22g (Saturated Fat 12g); Cholesterol 70mg; Sodium 250mg; Total Carbohydrate 48g (Dietary Fiber 0g; Sugars 40g); Protein 5g

Cook's Note »

If this dessert is frozen solid, transfer it to the refrigerator at the start of your meal. By the time you're ready for dessert, it will be easy to cut and serve.



Fruit-Topped Angel Food Cake Squares

Prep Time: 30 Minutes **Start to Finish:** 4 Hours 30 Minutes
Servings: 12 servings

- 1 loaf (1 lb) angel food cake (12x5 inch)
 - 1½ cups milk
 - 3 containers (6 oz each) Yoplait® Original 99% Fat Free French vanilla yogurt
 - 1 can (14 oz) sweetened condensed milk (not evaporated)
 - 1 box (6-serving size) vanilla instant pudding and pie filling mix
 - 2 cups quartered fresh strawberries
 - 2 cups fresh raspberries
 - 1 cup fresh blueberries
 - 1 ripe medium mango, seed removed, peeled and cut up (about 1 cup)
- 1.** Spray 13x9-inch (3-quart) glass baking dish with cooking spray. Cut cake into 1-inch cubes; place in single layer in dish.

2. In medium bowl, mix milk, yogurt, condensed milk and pudding mix with wire whisk until well blended. Pour pudding mixture over cake pieces; spread until cake pieces are completely covered. Gently tap dish on work surface to remove air bubbles. Cover; refrigerate at least 4 hours or overnight.

3. Just before serving, in another medium bowl, gently mix all fruit. Cut dessert into squares; top with fruit.

Nutrition information per serving:

1 SERVING: Calories 360 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2.5g); Cholesterol 15mg; Sodium 540mg; Total Carbohydrate 71g (Dietary Fiber 3g; Sugars 60g); Protein 9g

Cook's Note »

This dessert can be made the night before. If you are toting it to a party, take the fruit in a separate container and top the dessert when you arrive.

Peanut Butter-Chocolate Chip Pound Cake

Prep Time: 20 Minutes **Start to Finish:** 2 Hours 55 Minutes
Servings: 12 servings

Cake

- 1 box (1 lb 2.25-oz) yellow cake mix with pudding in the mix
- 1 cup milk
- ½ cup creamy peanut butter
- 1 teaspoon vanilla
- 3 eggs
- 1 bag (12 oz) miniature semisweet chocolate chips (2 cups)

Icing

- ¼ cup creamy peanut butter
- 1 bag (6 oz) semisweet chocolate chips (1 cup)

Garnish

- 2 tablespoons chopped peanuts

1. Heat oven to 350°F. Generously grease with shortening and lightly flour 12-cup fluted tube pan. In medium bowl, beat cake mix, milk, peanut butter, vanilla and eggs with electric mixer at low speed

1 minute, scraping bowl constantly. Beat 2 minutes at medium speed, scraping bowl occasionally. Stir in miniature chocolate chips. Pour into pan.

2. Bake 45 to 55 minutes or until toothpick inserted near center comes out clean and top springs back when touched lightly near center. Cool in pan 10 minutes. Invert onto cooling rack or heatproof serving plate; remove pan. Cool completely, about 1 hour 30 minutes.

3. In small saucepan, melt icing ingredients over low heat, stirring constantly until smooth. Drizzle warm icing over top of cooled cake, allowing some to drip down sides. Sprinkle peanuts over icing.

Nutrition information per serving:

1 SERVING: Calories 475 (Calories from Fat 205); Total Fat 23g (Saturated Fat 9g); Cholesterol 55mg; Sodium 410mg; Total Carbohydrate 57g (Dietary Fiber 3g; Sugars 44g); Protein 10g

Cook's Note »

Garnishing this cake with chopped peanuts not only looks pretty, it helps your guests know that the dessert is made with peanuts - vitally important information for those with allergies.





Cashew-White Chocolate Drops

Prep Time: 40 Minutes **Start to Finish:** 40 Minutes
Servings: 3 dozen cookies

- ¾ cup packed brown sugar
- ½ cup granulated sugar
- 1 cup butter, softened
- 2 teaspoons milk
- 1 teaspoon vanilla
- 1 egg
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 cup coarsely chopped cashew halves and pieces
- 1 package (6 oz) white chocolate baking bars, chopped

1. Heat oven to 375°F. In large bowl, beat brown sugar, granulated sugar and butter until light and fluffy. Add milk, vanilla and egg; blend well. Add flour and baking soda; mix well. Stir in cashews and chopped baking bars.

2. Drop dough by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheets.

3. Bake 8 to 10 minutes or until light golden brown. Cool 1 minute; remove from cookie sheets.

Nutrition information per serving:

1 COOKIE: Calories 160 (Calories from Fat 80); Total Fat 9g (Saturated Fat 5g); Cholesterol 20mg; Sodium 100mg; Total Carbohydrate 18g (Dietary Fiber 0g; Sugars 12g); Protein 2g

Cook's Notes »

You can substitute 1 cup white vanilla baking chips for the chopped baking bars.

To make these cookies into uniform shapes, use a small round spring-loaded scoop. These scoops resemble ice cream scoops and are available in many sizes; look for them in cookware stores. A #70 scoop or one with a diameter of 1½-inches measure one tablespoon of dough.

Monkey Cereal Bars

Prep Time: 15 Minutes **Start to Finish:** 45 Minutes

Servings: 12 bars

- 1 cup coarsely chopped walnuts
- ¼ cup flaked coconut
- ¼ cup butter or margarine
- 1 bag (10 oz) marshmallows
- 2 tablespoons unsweetened baking cocoa
- 6 cups Cocoa Puffs® cereal
- 1 cup coarsely crushed dried banana chips

1. Heat oven to 350°F. Spray 13x9-inch pan with cooking spray. On ungreased cookie sheet with sides, bake walnuts 5 minutes.

2. Remove cookie sheet from oven. Stir coconut into walnuts. Return to oven; bake 4 to 6 minutes or until coconut is light golden brown, stirring twice during baking. Set aside to cool.

3. In 4-quart saucepan or Dutch oven, melt butter over medium heat. Add marshmallows; cook 4 to 6 minutes, stirring constantly, until melted. Stir in cocoa until well blended. Remove from heat.

4. Stir in cereal, banana chips, toasted walnuts and coconut until evenly coated; pour into pan. Spread mixture evenly, pressing down slightly. Cool 30 minutes. Cut into bars.

Nutrition information per serving:

1 BAR: Calories 295 (Calories from Fat 125); Total Fat 14g (Saturated Fat 5g); Cholesterol 10mg; Sodium 130mg; Total Carbohydrate 39g (Dietary Fiber 2g; Sugars 22g); Protein 3g





Mr. Mouse Party Cupcakes

Prep Time: 30 Minutes **Start to Finish:** 1 Hour 30 Minutes
Servings: 8 servings

Cupcakes

- 1 box (1 lb 2.25 oz) yellow cake mix with pudding in the mix
- Water, vegetable oil and eggs called for on cake mix box

Topping

- 8 scoops vanilla ice cream (about $\frac{1}{4}$ cup each)
- 16 miniature creme-filled chocolate sandwich cookies
- Small candies
- 32 small pretzel sticks

1. Heat oven to 350°F (325°F for dark or nonstick pans). Line 24 regular-size muffin cups with paper baking cups. Make cupcakes as directed on box using water, oil and eggs.
2. Bake and cool as directed on box for cupcakes.
3. Use 8 cupcakes for this recipe. (Wrap and freeze remaining cupcakes for later use.)
4. On cookie sheet, decorate each ice cream scoop to resemble a mouse, using 2 cookies for ears, and small candies and pretzels for facial features and whiskers. Cover loosely with plastic wrap and freeze. When ready to serve, place cupcakes on 8 dessert plates. Top each cupcake with decorated ice cream.

Nutrition information per serving:

1 SERVING: Calories 250 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4.5g); Cholesterol 45mg; Sodium 240mg; Total Carbohydrate 34g (Dietary Fiber 0g; Sugars 20g); Protein 3g

Cook's Note »

Use any flavor cake that you like — just follow guidelines on the box for the amount of water, oil and eggs to use, and the baking time.

Little Red Barn Cake

Prep Time: 35 Minutes **Start to Finish:** 2 Hours 30 Minutes
Servings: 12 servings

- 1 box (1 lb 2.25 oz) white cake mix with pudding in the mix
- $\frac{3}{4}$ cup water
- $\frac{1}{3}$ cup vegetable oil
- 3 egg whites
- $1\frac{1}{2}$ containers (16 oz size) creamy vanilla ready-to-spread frosting
- 1 to 2 teaspoons red paste food color
- 3 rectangular buttery crackers
- 8 pretzel sticks
- 2 tablespoons green-tinted coconut
- 2 tablespoons shoestring potatoes
- 3 farm animal crackers, if desired

1. Heat oven to 350°F (325°F for dark or nonstick pans). Grease 15x10x1-inch pan. Line bottom with waxed paper. Grease and flour waxed paper, or spray with baking spray with flour. In large bowl, beat cake mix, water, oil and egg whites with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes (batter will be lumpy). Pour batter into pan.
2. Bake 24 to 28 minutes or until toothpick inserted in center comes out clean. Cool in pan on cooling rack 5 minutes.
3. Cover second cooling rack with cloth towel; turn cake upside down onto covered rack. Peel off waxed paper. Cool completely, about 45 minutes. For easier handling, freeze 30 minutes or until very firm.
4. Cut 17x12-inch piece of sturdy cardboard; cover with heavy-duty foil. Place cake on cutting board. Cut roof line and around silo (see diagram). Carefully transfer cake to foil-covered cardboard. Tuck strips of waxed paper under edges of cake to keep foil surface clean.
5. Tint 1 can of frosting with red food color to desired shade. Frost barn and silo except for upper rounded section. Place 2 crackers side-by-side on barn for doors. Place 1 cracker under peak of barn for window; press into frosting.
6. Spoon about $\frac{1}{2}$ cup untinted frosting into decorating bag fitted with small star tip. Pipe along edge of roof. Fill in top rounded section of silo. Decorate as shown in photo.



Nutrition information per serving:

1 SERVING: Calories 500 (Calories from Fat 210); Total Fat 23g (Saturated Fat 6g); Cholesterol 0mg; Sodium 460mg; Total Carbohydrate 71g (Dietary Fiber 0g; Sugars 51g); Protein 3g

Cook's Notes »

Beside heavy duty foil, the sturdy cardboard cake "platter" can also be covered with decorative foil wrapping paper or colorful lightweight plastic (cut from a disposable plastic tablecloth).

Prepare the cake several days in advance then cut it to shape it, wrap well and freeze. The day of the party, loosen the wrap, thaw the cake and decorate it.

Animal crackers shaped like farm animals are perfect for decorating this cake.

Tint 2 tablespoons flaked coconut by tossing it with a few drops of diluted green food color. Sprinkle green coconut on the base of the cake to represent grass.



Peanut Butter Sundaes-in-a-Cup

Prep Time: 15 Minutes **Start to Finish:** 45 Minutes
Servings: 4 servings

- ¼ cup peanut butter
- 1 tablespoon butter or margarine, melted
- 1 tablespoon light corn syrup
- 1 pint (2 cups) vanilla ice cream
- 4 teaspoons chopped dry-roasted salted peanuts
- ½ cup hot fudge topping
- ¼ cup whipped cream, if desired
- 4 maraschino cherries, if desired

1. In small bowl, mix peanut butter, butter and corn syrup until well blended.

2. Spoon ¼ cup ice cream into each of four 6- to 8-ounce clear plastic or paper cups. Top each with peanut butter mixture and peanuts. Spoon another ¼ cup ice cream into each cup; press down gently. Cover each cup with foil. Freeze 30 minutes or until ready to serve.

3. To serve, spoon 2 tablespoons fudge topping into each cup. Top each with whipped cream and cherry.

Nutrition information per serving:

1 SERVING: Calories 620 (Calories from Fat 340); Total Fat 38g (Saturated Fat 17g); Cholesterol 130mg; Sodium 390mg; Total Carbohydrate 57g (Dietary Fiber 3g; Sugars 43g); Protein 12g



Strawberry Blossoms

Prep Time: 20 Minutes **Start to Finish:** 20 Minutes
Servings: 12 strawberries

- 12 large fresh strawberries, rinsed
- 1 package (3 oz) cream cheese, softened
- 2 tablespoons powdered sugar
- 1 tablespoon sour cream

1. Remove stems from strawberries to form a flat base. Place strawberries on cutting surface, pointed end up. With sharp knife, carefully slice each strawberry in half vertically to within ¼ inch of base. Cut each half into 3 wedges to form 6 petals. (Do not slice through base). Pull petals apart slightly.

2. In small bowl, beat cream cheese, powdered sugar and sour cream until light and fluffy. With pastry bag and star tip or small spoon, fill strawberries with cream cheese mixture.

Nutrition information per serving:

1 STRAWBERRY: Calories 40 (Calories from Fat 25); Total Fat 3g (Saturated Fat 2g); Cholesterol 10mg; Sodium 20mg; Total Carbohydrate 3g (Dietary Fiber 0g; Sugars 2g); Protein 1g

Cook's Note »

Try strawberry-flavored or any other sweet-flavored cream cheese instead of plain cream cheese.

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NUTRITION INFORMATION

At the end of each recipe, you'll find nutrition information, based on current information from the U.S. Department of Agriculture and food manufacturers' labels.

WHAT YOU NEED DAILY	WOMEN AGE 25-50	WOMEN OVER 50	MEN 25-50
Calories	2200	1900	2900
Total Fat	73 g or less	63	97
Saturated Fat	25 g or less	21	32
Cholesterol	300 mg or less	300	300
Sodium	2400 mg	2400	2400
Calcium	800 mg	800	800
Iron	15 mg	10	10

(Note: Although individual needs vary, a 2000-calorie diet is used as the reference diet on packaging because it approximates average daily requirements and provides a round number for easier calculating.)

GUIDELINES FOR CALCULATING NUTRITION INFORMATION

- The first ingredient is used whenever a choice is given (such as 1 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).

OUR EXPERTS BEHIND THE SCENES

Our team of professionals, including registered dietitians and home economists, is dedicated to delivering comprehensive nutrition information.

index

- **Easy** 6 ingredients or less OR ready to cook in 20 minutes or less OR ready to eat in 30 minutes or less.
- **Low Fat** 10 grams of fat or less (main dishes) or 3 grams of fat or less (all other recipes).

APPETIZERS

- Antipasto Jumble 17
- Buffalo-Style Chicken Bites 16
- Cheesy Bean Dip 15
- Chicken Feed 22
- Chicken Little Stuffed Eggs 21
- Chunky Guacamole 14
 - Crab and Asparagus Dip 12
 - Cracker Bread Rolls 10
- Crescent Nacho Mini Cups 20
- Cucumber-Dill Stuffed Cherry Tomatoes 18
 - Fruit with Piña Colada Dip 23
- Garden Pizza Bites 9
 - Orange-Ginger Shrimp Snacks 11
- Pizza Pinwheels 19
- Three-Cheese Party Wheel 13

BEVERAGES

- Cherry Fruit Punch 27
- Frozen White Wine Mar-Grías 26
- Lemonade Iced Tea 27
- Strawberry Smoothies 25

BREADS

- Almond Scones 38
 - Blueberry Coffee Cake with Maple Glaze 32
- Breakfast Focaccia 39
- Chocolate Crescent Twist 31
- Crescent Hot Cross Buns 37
- Lazy Maple Crescent Pull-Aparts 39
 - Maple Pecan Crescent Twists 36
 - Pineapple-Cherry Quick Bread 35
 - Raspberry Cream Cheese Coffee Cake 33
- Toasted Pecan and Rhubarb Bread 34

COOKIES AND BARS

- Cashew-White Chocolate Drops 90
- Monkey Cereal Bars 91

DESSERTS

- Cashew-Fudge-Caramel Ice Cream Pie 83
- Cherry Berry Tart 81
 - Easy Strawberry Margarita Dessert 87
 - Fruit-Topped Angel Food Cake Squares 88
 - Key Lime Dessert with Raspberry Sauce 84
 - Lemon Supreme Cheesecake 85
 - Little Red Barn Cake 93

- Mr. Mouse Party Cupcakes 92
- New York White Chocolate Cheesecake 86
 - Peanut Butter-Chocolate Chip Pound Cake 89
- Peanut Butter Sundaes-in-a-Cup 94
 - Rustic Strawberry Tart with Strawberry Cream 82
- Strawberry Blossoms 94

MAIN COURSES

FISH AND SEAFOOD

- Grilled Marinated Salmon with Cucumber Sauce 59
- Seafood and Cheese Brunch Bake 50

MEATLESS

- Garden Vegetable Lasagna 53
- Make-Ahead Scrambled Eggs 46
- Strawberry-Topped French Toast Bake 52

PORK

- Baked Ham with Orange-Mustard Glaze 63
 - Ham 'n Cheese Omelet Bake 51
 - Piglets in Blankets 63
- Sour Cream-Ham Enchiladas 54

POULTRY

- Apricot-Rosemary Grilled Turkey Breast 60
- Chicken with Chipotle-Avocado Salsa 62
- Turkey and Egg Brunch Bake 47

SALADS

- Creamy Marinated Potato Salad 68
- Dilled Cucumber and Tomato Salad 70
 - Dried Cherry-Nut Chicken Pasta Salad 57
- Fresh Greens with Green Chile Vinaigrette 72
- Ham and Macaroni Picnic Salad 61
 - Italian Tortellini-Vegetable Salad 61
- Mango Chicken Salad 43
 - Marinated Vegetable Salad 71
- Party Caesar Salad 73
 - Party Chicken and Pasta Salad 45
 - Southwestern Chicken Cobb Salad 55
- Speedy Honey-Lime Fruit Salad 67
- Super Simple Picnic Potato Salad 69
 - Tarragon Chicken, Wild Rice and Raspberry Salad 56
- Wild Rice and Bean Salad 74

SANDWICHES

- Smoky Brisket Hoagies 58

VEGETABLES AND SIDE DISHES

- Almond-Parmesan Asparagus 75
- Seasoned Grilled New Potatoes 77
- Sour Cream and Onion Potato Casserole 76

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Inside You'll Find:

Little Bites & Beverages

Start your party with lots of easy appetizers and fresh drink ideas.

Out of the Oven

Serve scrumptious coffee cakes and sweet breads to make a morning party special.

The Main Event

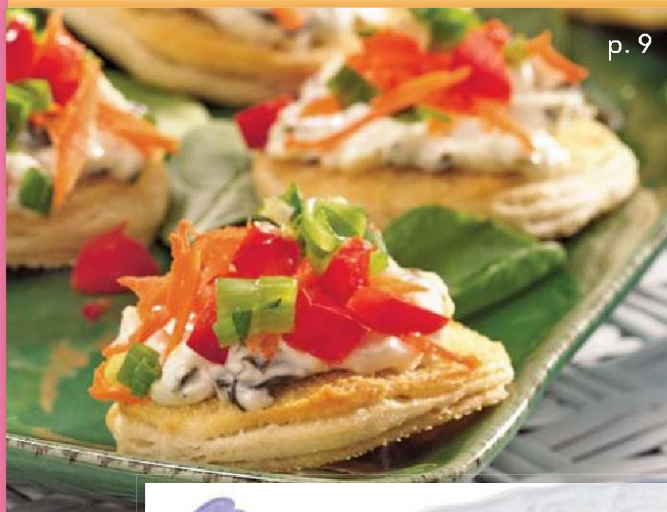
Set out one of these crowd-pleasing centerpiece main dishes for family and friends.

On the Side

Make a "just right" pairing for your main dish with a spring salad or scrumptious side.

Sweet Perfection

End a great gathering with sweet perfection, a delicious dessert.



p. 9



p. 75



p. 62



p. 85



p. 32